



Waring House 3 Course Plated Menu

Price: C\$65.00

FIRST COURSE

select one

Apple and Aged Cheddar Soup

coriander scented cream featuring County Cider fine aged Canadian cheddar cheese, Vader's maple syrup glazed puffed pastry GF (no puff)

Seasonally Inspired Soup

Our chef's creations based on local and regional availability

Classic Caesar Salad

Traditional crisp romaine greens, house-made garlic croutons, bacon, house-made garlic parmesan dressing.

Note: dressing contains anchovies

Spinach Salad

Tender spinach leaves, crispy pancetta, oven-roasted roma tomatoes, pickled shallots, goat cheese, balsamic vinaigrette

Tender Arugula Salad

tiny arugula leaves, sliced pear, dried cranberries, toasted walnuts, pickled shallots, shaved

Grana Padano, house-made toasted fennel and local honey vinaigrette. GF

Summer Salad

Crisp mixed greens, fresh strawberries (local when available), pickled shallots, candied spiced pecans, goat cheese, Sandbanks Bees honey and dill vinaigrette

SECOND COURSE

select one - three

Grilled AAA Steak

8oz grilled strip loin (we suggest medium rare) truffle cracked black pepper compound butter, buttermilk chive mashed yellow flesh potatoes

Atlantic Salmon

Baked salmon filet, chardonnay dill cream sauce, herbed potato rosti

Stuffed Pork Tenderloin

Oven-roasted, local apple & cranberry chutney prosciutto wrapped, roasted fingerlin, g potato

Grilled Chicken Breast

Brined Prinzen's chicken breast, Sandbanks Bees honey lavender glaze, herbed risotto

Stuffed Chicken Supreme

Pan-roasted, gruyere cheese, roasted garlic sautéed spinach, prosecco herb velouté, grana padano risotto

Parisienne Gnocchi

Ontario cheddar, grilled Wellington mushrooms caramelized onions, chardonnay cream sauce

Butternut Squash Wellington

Butternut squash, mixed mushroom duxelles golden puff pastry, caramelized onion gravy

(VEG, can be V)

Curried Cauliflower "Steak"

Curry marinated cauliflower steak (thick slice), tahini dressing, fingerling potato (V and GF)

THIRD COURSE

select one - two

Chocolate and Raspberry Truffle Torte

flourless chocolate raspberry torte, dark chocolate ganache

fresh raspberries, whipped cream

Coconut Cream Pie

coconut custard, toasted coconut flakes

whipped cream, graham wafer crust

Classic Cheesecake

new york style cheesecake, graham cracker crust

fruite compote, whipped cream

Fruit Pies

apple, mixed berry, blueberry or stewed peach

vanilla ice cream or whipped cream