

STARTER

CHOICE OF

WILD FOREST MUSHROOM SOUP

Shaved Parmesan Cheese

ORGANIC GREEN SALAD

Mixed Baby Greens, Cherry Tomatoes, Cucumbers, White Balsamic Vinaigrette

ENTRÉE

CHOICE OF

PENNE A LA VODKA

San Marzano Tomato Sauce, Crisp Pancetta, Cream, Parmesan Cheese

ATLANTIC SALMON

Pan Seared Salmon served with Roasted Potatoes,
Seasonal Vegetables, Lemon Beurre Blanc

CHICKEN SUPREME

Pan Seared Chicken Breast served with Roasted Potatoes,
Seasonal Vegetables and a Cabernet Sauvignon Demi

DESSERT

CHOICE OF

NEW YORK CHEESECAKE

Fresh Berries, Coulis

DECADENT COLOSSAL CHOCOLATE CAKE

Chantilly Cream

\$34 PER PERSON
PLUS APPLICABLE TAXES

STARTER

CHOICE OF

TOMATO FENNEL SOUP

Shaved Fennel, Reggiano Parmesean

ORGANIC GREEN SALAD

Mixed Baby Greens, Cherry Tomatoes, Cucumbers, White Balsamic Vinaigrette

CAESAR SALAD

Smoked Bacon, Shaved Parmesan, Roasted Garlic Dressing, Organic Greens Salad

ENTRÉE

CHOICE OF

8oz AAA FLAT IRON STEAK

8oz Grilled AAA Flat Iron Steak served with Yukon Gold Mashed Potatoes, Seasonal Vegetables Madagascar Peppercorn Sauce

AUSTRALIAN LAMB SHANK

Slow Braised Lamb Shank served with Natural Jus, Seasonal Vegetables, Yukon Gold Mashed Potatoes

ATLANTIC SALMON

Pan Seared Salmon served with Roasted Potatoes, Seasonal Vegetables, Cherry Tomato, Beurre Blanc

GNOCCHI

Potato Gnocchi with Arugula Pesto Cream Sauce, Rocket Greens Garnish, Fresh Reggiano, Parmesan Cheese

DESSERT

CHOICE OF

NEW YORK CHEESECAKE

Fresh Berries, Coulis

LAVA CAKE

Warm Chocolate Ganache, Vanilla Ice Cream

Tea / Coffee

\$39 PER PERSON
PLUS APPLICABLE TAXES

STARTER

CHOICE OF

POTATO & LEEK

Puree of Potato and Leeks, touch of Cream

CAESAR SALAD

Smoked Bacon, Shaved Parmesan, Roasted Garlic Dressing, Organic Greens Salad

ORGANIC GREEN SALAD

Assorted Baby Mixed Greens, Cherry Tomatoes, Cucumbers, White Balsamic Vinaigrette

ENTRÉE

CHOICE OF

8oz AAA CAB STEAK

Grilled to Perfection served with Roasted Potatoes, Seasonal Vegetables, Congac
Madagascar Peppercorn Sauce

PANKO CRUSTED ATLANTIC SALMON

Served with Asparagus Risotto, Seasonal Vegetables, Citrus Beurre Blanc

CHICKEN SUPREME

Pan Seared Chicken Supreme, Roasted Potatoes, Seasonal Vegetables, White Wine, Garlic,
Cherry Tomato Provencal Sauce

WILD MUSHROOM RISOTTO

PCremini, Oyster and Shiitake Mushroom Medley, Reggiano Parmesan Cheese, Arugula, White Truffle Oil

DESSERT

CHOICE OF

APPLE CARAMEL CHEESECAKE

Fresh Fruit, Caramel Sauce

DECADENT COLOSSAL CHOCOLATE CAKE

Chantilly Cream, Coulis

Tea / Coffee

\$45 PER PERSON
PLUS APPLICABLE TAXES

STARTER

CHOICE OF

CAULIFLOWER PUREE

Garnished with Chive Oil, Smoked Bacon and Seared Cauliflower

ANTIOXIDANT BEET SALAD

Trio of Fresh Beets, Friscee and Radicchio, Toasted Almonds, Ontario Goats Cheese, Honey & White Balsamic Vinaigrette

BLACK TIGER SHRIMP

Sautéed Black Tiger Shrimp in a Garlic Cream Dill Sauce topped on a Crostini

ENTRÉE

CHOICE OF

SURF & TURF

7oz Filet Mignon with a Black Tiger Shrimp, Sea Scallop and Atlantic Lobster Neptune Sauce,
Roasted Potatoes, Seasonal Vegetable

CHICKEN ROULADE

Free Range Chicken Breast stuffed with Wild Mushrooms, Black Truffles and Mozzarella. Yukon Gold
Mashed Potatoes, Cabernet Sauvignon Demi Sauce

BRANZINO

Whole Fresh Mediterranean Seabass served with Roasted Rosemary Potatoes, Seasonal Vegetables,
Lemon and Caper Beurre Blanc

GNOCCHI

Chardonnay White Wine Gorgonzola Cream Sauce, Crushed Pine Nuts, Toasted Breadcrumbs

DESSERT

CHOICE OF

HAZELNUT BROWNIE

Topped with Vanilla Ice Cream, Fresh Berries

CRÈME BRULEE

Tahitian Vanilla Scented, Caramel Crust, Fresh Berries

Tea, Coffee, Cappuccino, Espresso

\$55 PER PERSON
PLUS APPLICABLE TAXES