

PLATED DINNER

All pricing is per person.

Soups \$7.25

- Purée of roasted cauliflower and aged Ontario cheddar, topped with parsley cream
- Cream of woodland mushroom, topped with fresh chives
- Roasted butternut squash, with toasted pine nuts and mint sour cream drizzle
- Southern Italian minestrone, served with pesto and fresh romano cheese
- Roasted corn chowder, topped with slivers of smoked ham
- Shrimp and shiitake mushroom wontons, in a clear broth finished with scallions and coriander
- Lentil and bacon gumbo, topped with gorgonzola croutons



Salads \$7.50

- Californian mini greens, tossed in a honey lime vinaigrette with candied pecans
- Spinach and sliced button mushroom salad, tossed with dijon chive vinaigrette and topped with Bermuda onions
- Tender Boston bibb lettuce and watercress, dressed with a citrus mint yogurt topped with toasted almonds
- Belgian endive, curly endive and radicchio salad tossed with poppy seed and a red onion vinaigrette topped with spiced walnuts
- Baby romaine leaf, dressed with a creamed basil vinaigrette and topped with smoked Canadian bacon bits, croutons and Romano cheese

Entrées

- Oven roasted Canadian angus prime rib of beef, accompanied with creamy horseradish and Yorkshire pudding **\$37.50** per person
- Pan seared breast of capon, accompanied with sautéed peppers and purple onions in a tomato reduction **\$31.50** per person
- Oven roasted Canadian angus beef tenderloin, served with a roasted peppercorn sauce **\$43.25** per person
- Braised lamb shank, served with roasted garlic mash and sautéed rapini **\$38.00** per person
- Seared fillet of Atlantic salmon, served on a bed of farro pilaf and swiss chard **\$41.00** per person
- Free range chicken breast stuffed with spinach, rosemary and goat cheese served with pan drippings **\$35.70** per person
- Seared double Ontario pork chop, served with a warm apple compote **\$34.50** per person

Vegetarian Entrées **\$31.50** per person

Sesame and Panko-crusted tofu with a ginger soya glaze served with Jasmine rice and baby bok choy
Creamy risotto with butternut squash and beet chips
Charred bruschetta baci pasta

Vegan Entrées **\$31.50** per person

Eggplant and mushroom steak served on top of quinoa black bean corn pilaf
Quinoa pilaf served with mushroom ragout
Beluga lentil and rice pilaf with a Moroccan Marrakesh stew

Desserts **\$7.25** per person

Vanilla bean cremeux tart
French apple tart
Lemon meringue tart
Dulce de leche cheesecake
Strawberry and rhubarb mascarpone tart
White chocolate Grand Marnier mousse

