

DINNER SAMPLE MENU

EACH DINNER MENU INCLUDES YOUR CHOICE OF ONE APPETIZER OR SOUP, ONE ENTRÉE, ONE DESSERT, FRESH BAKED BREAD OR ROLL WITH BUTTER AND COFFEE AND TEA. MENU PRICES ARE BASED ON THE ENTRÉE SELECTION. VEGETARIAN AND CHILDREN OPTIONS ARE AVAILABLE UPON REQUEST. ADDITIONAL APPETIZERS AND PALATE CLEANSERS ARE AVAILABLE FOR AN ADDITIONAL FEE.

APPETIZERS

- BABY LEAVES OF SPINACH WITH SAUTÉED WILD MUSHROOMS, CRISP BACON & GOAT'S CHEESE WITH WARM BALSAMIC DRIZZLE
- ORGANIC FIELD GREENS, WITH CRISP VEGETABLES & BALSAMIC DRESSING
- MARINATED MOZZARELLA, ARTICHOKE HEARTS, HEIRLOOM TOMATOES, CITRUS DRESSING
- BLUE CRAB CAKES, CHAMPAGNE REMOULADE
- BOSTON BIB GREENS, TANGERINE VINAIGRETTE, SLICED AVOCADO, MUSKOKA BERRIES, FETA CHEESE

SOUPS

- ROASTED RED PEPPER & TOMATO BISQUE WITH SHAVED QUEBEC ARTISAN CHEESE
- WILD MUSHROOM PUREE WITH TRUFFLE SCENTED CREAM
- LOBSTER BISQUE WITH COGNAC CREAM
- SAFFRON VEGETABLE SEAFOOD, PRAWN, SCALLOP, SQUID, PERNOD
- CHICKEN BARLEY BROTH, PEAS, CARROTS, MUSHROOMS
- BUTTERY ONION, SHREDDED MOZZARELLA, HERB CROUTON

ENTRÉES

PRICE POINT A

- GRILLED ATLANTIC SALMON, HERBED HOLLANDAISE, WILTED SWISS CHARD, BUTTERED ASPARAGUS
- CRACKLING SKIN CHICKEN, SWEET POTATO MASH, WILTED GREENS, BALA CRANBERRY JUS
- CHICKEN & SMOKEY BACON FETTUCCINE, WILD MUSHROOMS, ROASTED GARLIC CREAM

PRICE POINT B

- SEARED HALIBUT FILLET, LIME SCENTED TOMATO, SPRING ONION COMPOTE, ROASTED SUMMER SQUASH, BUTTERED ASPARAGUS
- ROASTED CHICKEN SUPREME, CINNAMON SCENTED SWEET POTATOES, BUTTERED ASPARAGUS, CRANBERRY JUS
- PORK TENDERLOIN, SWEET POTATO MASH, WILTED SPINACH, CARAMELIZED APPLE & MARSALA SAUCE
- CHARBROILED RIB STEAK, ROSEMARY & TRUFFLE SCENTED JUS, ROASTED GARLIC YUKON MASH, BUTTERED ASPARAGUS

PRICE POINT C

- AAA BEEF TENDERLOIN, TRUFFLE INFUSED JUS, YUKON MASHED POTATO, WILTED GREENS, GRILLED SWEET PEPPERS
- DRY AGED PRIME RIB OF BEEF, ROSEMARY JUS, GARLIC YUKON MASH, BUTTERED ASPARAGUS, GRILLED SWEET PEPPERS
- GRILLED VEAL CHOP, WILD MUSHROOM RISOTTO, ASPARAGUS, CARAMELIZED PEARS, STILTON CREAM

DESSERTS

- RICH CHOCOLATE TORE, CARAMEL SAUCE, WHIPPED CREAM
- VANILLA CRÈME BRÛLÉE, MINTED CREAM, FRESH BERRIES
- BAKED APPLE CROUSTADE, MILANESE VANILLA ICE CREAM, CARAMEL SAUCE
- STRAWBERRY SHORT CAKE, VANILLA ICE CREAM
- BANANA GANACHE PHYLLO, MILANESE VANILLA ICE CREAM
- TRIO OF ICE CREAM, FRESH BERRIES, GRAND MARNIER GLAZE