

Appetizer

Lobster Bisque

Poached Atlantic lobster, chive creme fraiche, sturgeon caviar and herb infused oil

Baked Brie

Oven baked brie, dried figs, smoked bacon jam, dressed arugula, herb and garlic crostini

Bruschetta

House made focaccia bread, grilled artichoke, marinated grape tomato, feta cheese, fresh basil sprouts

Classic Caesar Salad

Organic romaine hearts, double smoked bacon, parmesan Reggiano crackle, grilled lemon

PEI mussels

Steamed fresh PEI mussels, roasted garlic cherry tomato broth, scallions and fresh pea shoots

Main

Porchetta

Slow roasted Ontario pork roll roast, Yukon gold potato waffle, seasonal vegetables
Maple and hot mustard glaze

Surf and Turf

Grilled Chicago cut striploin steak, grilled Atlantic lobster tail, herb and roasted garlic whipped potato, seasonal vegetables,
hollandaise sauce

Scallop Spaghetti

Pan seared Scallop, house made fresh spaghetti, zucchini ribbons, parmesan Reggiano, toasted Italian breadcrumbs

Lamb shank

Tender braised lamb shanks, roasted cherry tomato soft polenta, mint yogurt
Lemon scented pea shoots salad

Grilled vegetable lasagna

Grilled zucchini, red peppers, egg plant, ricotta cheese, spinach, béchamel cream sauce.

Dessert

Banana bread pudding

Vanilla gelato, Caramel anglaise

Chocolate sponge cake

Fresh whipped cream, marinated raspberries, candied pecans

Tulipano

Chocolate and vanilla gelato and fresh berries

Pana cotta

Fruit compote, whipped cream, candied pecans

\$35 /person plus Tax & Grat.
Choice of 1 item per course

