



- DINNER -

APPETIZERS

MARKET SOUP

CREATED DAILY

CAESAR SALAD

CRISP BACON, FRIED CAPERS, HERB CROUTONS

CHICKEN LIVER PARFAIT

ORANGE JELLY, CROSTINI

SWEET BEET SALAD

PUMPKIN SEED VINAIGRETTE, BASIL CRESS, GOATS CHEESE AND ROSEMARY PECANS

BEEF CARPACCIO

CRISPY EGG, ARUGULA, TAPENADE VINAIGRETTE, FRESH PARMESAN

SEARED RARE TUNA

*JAPANESE CUCUMBER AND RADISH SALAD,
BEER BATTERED SHALLOTS, CARROT AND CITRUS DRESSING*

ENTRÉES

HERB AND MUSTARD CRUSTED SALMON

POTATO AND LEEK CHOWDER, SWEET PEAS, TOMATO FENNEL ESSENCE

PORK BELLY AND SEA SCALLOPS

CAULIFLOWER PURÉE, CONFIT CARROT CIDER REDUCTION

GRILLED BEEF STRIP LOIN

LOBSTER MASHED POTATOES, SAUTÉED WINTER GREENS, TARRAGON BUTTER

BRAISED VEAL OSSO BUCCO

CREAMED CORN PUDDING, NATURAL REDUCTION, ROASTED GARLIC RAPINI

BALLONTINE OF CHICKEN STUFFED WITH PARMESAN RISOTTO

RED WINE JUS AND WINTER VEGETABLE SAUTÉ

SIDES

ONION RINGS

POMME FRITES

CARAMELIZED MUSHROOMS

GRATIN OF CAULIFLOWER

ROASTED GARLIC RAPINI WITH GORGONZOLA CREAM

MAPLE ROASTED SWEET POTATO MASH WITH GOAT'S CHEESE

SAUTÉED SWEET BEETS WITH GREENS AND WALNUTS IN THEIR OIL