

APPETIZER

SOUP DU JOUR

CHEF'S DAILY CREATION
\$14

SEASONAL GREENS

MICRO GREENS/SEASONAL LOCAL
VEG/OYSTER MUSHROOMS/LEMON HERB
VINAIGRETTE
\$17

SMOKED SALMON

ON A BED OF AVOCADO/TOPPED WITH A
ROASTED CHERRY TOMATO SALSA AND A
FENNEL WINE DRIZZLE
\$20

FOIE GRAS

TRUFFLE CROSTINI/SEASONAL BERRY PUREE
\$28

SCALLOPS

ASPARAGUS/TOMATO AND CITRUS SALSA
\$28

CHARCUTERIE & ARTISANAL CHEESE BOARD

REGIONAL CHEESES AND CURED MEATS,
MUSTARD, PICKLES,
PRESERVES, CROSTINI
\$32

*Regular Dinner Packages Subject to a \$10 Surcharge

DESSERT

CHEF'S CHOICE DESSERT

SERVED WITH YOUR CHOICE OF ICE CREAM
\$15

ENTRÉE

PAN SEARED TROUT

SERVED WITH SEASONAL LOCAL
VEGETABLES/A ROASTED CHERRY TOMATO
SALSA/TOPPED WITH SHAVED FENNEL
\$41

BEEF TENDERLOIN

6 OZ ONTARIO TENDERLOIN/SMOKED RED BELL
PEPPER PUREE/POTATO PATTY STUFFED WITH
PROSCIUTTO/SERVED WITH LOCAL SEASONAL
VEG AND MUSHROOM RAGOUT
\$49

SEAFOOD SPAGHETTI

HOMEMADE TOMATO
SAUCE/SCALLOPS/SHRIMP/CHORIZO SAUSAGE
\$42

ORGANIC CHICKEN SUPRÊME

ROASTED FINGERLING
POTATOES/PANCETTA/ZUCHINI
RAGOUT/GRILLED ASPARAGUS/BLISTERED
CHERRY TOMATOES/BEET PUREE
\$46

CHEF'S DAILY VEGETARIAN CREATION

\$30

Add Ons

Prawns \$18

Scallops \$20

Foie Gras \$22

**Choose to add any of these items to an entrée.*

BEIL WANG

EXECUTIVE CHEF