



\$48 Prix Fixe Dinner

More Vegetarian or vegan options are available.

ie. House Salad, Beet Salad (app),

Grilled Vegetable Tower & Goat's Cheese (main-can be done without cheese)

Most items do not have gluten and we can easily accommodate all major dietary restrictions, GLUTEN, DAIRY, NUT, VEGAN.

We deep fry with peanut oil.

We are happy to help customize, add options, or make substitutions!

Company:

Contact:

Number of Guests:

Date:

Time:

Location:

Bar Service:

Hors D'oeuvres:

Notes:

Billing Information:

Price does not include Beverage Service

20% gratuity before taxes and 13% HST

\$300.00 deposit **may be** required to reserve time and space

Deposit is non-refundable if event is cancelled within 48 hours of scheduled date. A final guest count is required 24 hours before.

That guest count will be considered a guarantee of meals billed.

soup du jour

(always vegetarian or vegan if necessary)

house salad

sweet & bitter greens, radish, cucumber, heirloom cherry tomato, pommery mustard vinaigrette

warm calamari salad

sundried tomato, capers & olive, with lemon oregano vinaigrette

arancini

riotto balls with wild mushroom, spinach, parmagiano, sundried tomato vinaigrette

seared atlantic salmon

filet of salmon with grilled fingerling potatoes, charred asparagus, crispy prosciutto, pernod cream

grilled chicken supreme

morel mushroom & brandy reduction, market vegetables, smashed potatoes

duck leg confit

crispy duck leg, port wine & blueberry demiglaze, smashed potatoes, market vegetables

flat iron steak

wellington county beef, shallot butter, market vegetables, roasted fingerling potatoes

wild rice & mushroom risotto

arborio & wild rice with wild mushrooms, sundried tomato, cherry tomato, black olive, spinach

warm banana cake

with vanilla ice cream, creme anglaise & toffee sauce

crème brûlée

berries & cream

fresh berries macerated in port wine, coconut liqueur, grand marnier, with vanilla ice cream