



## \$53 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 available)

### **roasted beets**

roasted red & golden beets,  
bleu d'auvergne, orange & ginger vinaigrette

### **warm goat's cheese**

frisée, bacon, crostini, raspberry vinaigrette

### **blue crab cakes**

panko crust, tomato provençale, ancho mayo

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### **baked icelandic cod**

beurre blanc, roasted red pepper relish,  
roasted fingerling potatoes, market vegetables

### **braised lamb shank**

prune & cranberry dressing, natural jus,  
mashed potatoes, market vegetables

### **grilled beef tenderloin**

7 oz wellington county beef, cognac & green peppercorn,  
roasted potatoes, caramelized root vegetables, french beans

### **roasted chicken supreme**

oven roasted chicken breast supreme,  
morel mushroom & brandy reduction,  
mashed potatoes, market vegetables

### **grilled vegetable & goat's cheese tower**

stack of grilled vegetables served atop a bed of sauteed spinach,  
with sundried tomato relish, balsamic drizzle

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### **crème brûlée**

### **pecan tart**

with vanilla ice cream

### **flourless chocolate cake**

espresso, bailey's & chocolate cake,  
with berry compote, creme anglaise