



\$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

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

warm goat's cheese

frisée, bacon, crostini, raspberry vinaigrette

blue crab cakes

panko crust, tomato provençale, ancho mayo

baked icelandic cod

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

braised lamb shank

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

grilled beef tenderloin

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

roasted chicken supreme

oven roasted chicken breast supreme,
morel mushroom & brandy reduction,
smashed 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

crème brûlée

pecan tart

with vanilla ice cream

flourless chocolate cake

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