

# Dinner Prix Fixe Menu

## THE SIMPSON MENU

(39\$)

### FIRST

Organic Greens

*Red peppers, carrots, beets, radishes, blonde frisse, baby arugula, with a pink grapefruit and tossed in sweet chilli vinaigrette*

Or

Soup de Jour

*Chef's seasonal creation*

### MAIN

Organic Chicken Supreme

*Comfit fingerling potatoes, select seasonal vegetables, wild mushroom & onion au jus*

Or

Tofu Steak

*Tofu steak, pea purée & mixed seasonal vegetable*

Or

Arctic Char

*Red pepper marinated fillet, Peruvian potato, king Crab & braised leek "hash" with pineapple Habañero Mojo*

### DESSERT

*Chef's Selection*

# Dinner Prix Fixe Menu

## THE DUNDONALD MENU

(46\$)

### FIRST

Shrimp Skewers

*Jerk Shrimp Skewers with Pineapple Salsa*

Or

Organic Greens

*Red peppers, carrots, beets, radishes, blonde frisse, baby arugula, with a pink grapefruit and tossed in sweet chilli vinaigrette*

Or

Soup de Jour

*Chef's seasonal creation*

### MAIN

Organic Chicken Supreme

*Comfit fingerling potatoes, select seasonal vegetables, wild mushroom & onion au jus*

Or

Tofu Steak

*Tofu steak, pea purée & mixed seasonal vegetable*

Or

Of The Sea

*Cod, Shrimp, piri marmalade, Peruvian potato, king Crab & braised leek "hash" with pineapple Habañero Mojo*

Or

Fuzion Dry Aged Beef

*6 oz. tenderloin served with wild mushroom & onion au jus and Parmesan Frites with Avocado Aioli*

### DESSERT

*Chef's Selection*

# Dinner Prix Fixe Menu

## THE GLOUCESTER MENU

(59\$)

### FIRST

Salad Roll

*Cucumber roll filled with mixed lettuce & julienne vegetables served with maple sherry vinaigrette*

Or

Soup de Jour

*Chef's seasonal creation*

Or

Seared Scallops

*Pan seared scallops on a bed of garlic pea tenders, topped with wasabi mayonnaise and flying fish roe*

### INTERIM

Duck Tacos

*Fuzion Peking duck Tacos with Hoi sin & Mandarin Oranges*

Or

Ahi Tuna Tartar

*Sushi grade Ahi Tuna served with a herb crostini & whipped Aioli*

Or

Croquettes

*Crispy potato, goat cheese & short rib croquettes*

### MAIN

Organic Chicken Supreme

*Comfit fingerling potatoes, select seasonal vegetables, wild mushroom & onion au jus*

Or

Tofu Steak

*Tofu steak, pea purée & mixed seasonal vegetable*

Or

Arctic Char

*Red pepper marinated fillet, Peruvian potato, king Crab & braised leek "hash" with pineapple Habañero Mojo*

Or

Fuzion Dry Aged Beef

*6 oz. Strip loin served with Malbec Onion au Jus and Parmesan Frites*

### DESSERT

*Chef's Selection*

*Includes coffee and tea*