



Menu d'aujourd'hui  
Bon Appetit!

**Fall/Winter**  
**3-Course Plated Dinner B – \$62.00**

*(based on 50 guests)*

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

**APPETIZER**

*(choose one)*

Pear, Beet & Fennel Salad  
*with duck confit & apple cider vinaigrette*

Spinach & Blue Cheese Salad  
*crisp red apple slices, spiced nuts & a creamy blue cheese dressing*

Vodka Tomato Velouté  
*creamy tomato soup garnished with vodka spiked crème fraiche*

All come with  
*House-made focaccia & French baguette*

**MAIN**

*(choose two options to offer your guests)*

Braised Lamb Shank  
*served on a bed of whipped potatoes with caramelized root vegetables*

Roast Top Sirloin  
*served with a rich red wine & fresh sage jus, potato croquettes & roasted acorn squash*

Classic Turkey Dinner  
*served with rich demi-glace, savory brioche stuffing, whipped potatoes & caramelized Brussel sprouts*

Cajun Seared Ling Cod Filet  
*on a bed of creamy risotto & enoki mushrooms, drizzled with a citrus beurre blanc & garnished with beet lace*

**DESSERT**

*(choose one)*

Chocolate Lava Cake  
*rich chocolate cake with a molten ganache centre, topped with passionfruit coulis*

Cranberry Cheesecake  
*rich vanilla cheesecake spiked with sundried cranberries*

Granny Smith Apple Tarte Tatin  
*with toffee caramel & vanilla bean chantilly cream*

*\*\* Gluten free and vegetarian options are also available; please contact one of our event planners.*

*\*\* Substitute for a Bite Sized Dessert Buffet for \$1.75 per guest (3 pieces per person)*

*\*\* Non-Alcoholic Bottomless Drinks \$2.75 per person*