

# FALL FLAVOURS

## menu

\$35 per person

### APPETIZERS

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#### Caesar Salad

With Crisp Peameal Bacon & Asiago Crouton

or

#### Phyllo Wrapped Goat Cheese

On a Rose Sauce

or

#### Grilled Calamari

On Heritage Greens with Chipotle – Lime Aioli

or

#### Warm Mushroom & Spinach Salad

Sauteed Mushroom Medley, Crisp Diced Dbl Smoked Bacon  
With Crumbled Goat Cheese And Miso Sherry Vinaigrette

### MAINS

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#### Atlantic Salmon

Pan Roasted, Served With Roast Mini Potatoes, Crisp Asparagus,  
Leek & Sun Dried Tomato With Citrus Beurre Blanc

or

#### Chicken Supreme

Stuffed With Sundried Tomatoes And Goat Cheese.  
Served With Garlic Mash, Seasonal Vegetables And Natural Pan Jus

or

#### Vegetarian Pasta

Butternut Squash Agnolotti with Roasted Butternut Squash and Sage Butter

### ADD - ONS

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#### Ribeye

14oz Bone In, Ribeye Steak, Served With Garlic Mash, Seasonal Vegetables With  
Demi Galce Leek & Sun Dried Tomato With Citrus Beurre Blanc | \$48.00 (incl. Appetizer & Dessert)

or

#### Rack of Lamb

Herb Crusted, Served With Garlic Mash, Seasonal  
Vegetables And Red Wine Reduction | \$48.00 (incl. Appetizer & Dessert)

### DESSERT

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#### Louisiana Bread Pudding

Made With Brioche Bread Soaked In A Rich Custard & Baked With Raisins. Served With Served Warm With A Bourbon Caramel Sauce

or

#### Crème Brulee

Delicate Egg Custard Infused With Madagascar Vanilla Beans Is Highlighted By Its Candied Top