

Roaring 20's Dinner Menu \$50 PER PERSON

Starters

Choose One

Potage Crecy

Velvet Carrot Soup with Hints of Orange and Dill

Seafood Garden Cocktail

Poached Prawns and Crab, Fresh Vegetables,
Cocktail Sauce and Parmesan Melba Toast

Mushroom & Oyster Caps Rockefeller

Fresh Shucked PEI Oyster, Pernod,
Double Smoked Bacon, Wilted Garlic Spinach,
Cheddar Mornay Sauce, Roasted Bread Crumbs

Mains

Choose One

Salmon Coulibiac

Baked Atlantic Salmon en Croute
Stuffed with Wild Rice, Apricots and Creamed Spinach.
Served with Caviar and Caper Beurre Blanc

Duck L'Orange

Pan Seared Brome Lake Duck Breast, Blood Orange
Mousse, Confit Little Potatoes, Bourbon and Juniper
Spiced Duck Jus

Porc Forestiere

Bone in Pork Chop, Wild Mushroom and Herb Cream
Sauce, Duchesse Potatoes, Peppered Watercress

Dessert

Choose One

Chocolate Boston Cream Ice Box Cake

or

Banana and Vanilla Cream Pie



(GF) indicates Gluten Free options. (GFO) indicates option to make dish Gluten Free. Please notify your server of any allergies.
Taxes and gratuities are in addition. An automatic gratuity of 18% will be added to parties of 8 or more.