



Banquet Menu

DINNER

Appetizers

Soup du Jour

Weninger Farms Sweet Potato and Coconut Soup curried marshmallow and smoked paprika

Caesar Salad romaine hearts, house smoked bacon, brioche croutons, local parmesan, roast garlic, lemon & caper vinaigrette

Sleger's Farms Organic Greens toasted hazelnuts, orange, sunflower seeds, St.Marys goat cheese, Clovermead bee pollen & honey vinaigrette

Ontario maple glazed Salmon, restaurant smoked, mustard croquettes, yellow onion chutney and compressed cucumber

Entrées

Vegetarian

handmade mushroom cannelloni, truffle oil and mascarpone filling, organic arugula, pesto puree

Ontario Chicken

roasted apple and truffle mustard spatzel, with fennel confit

Atlantic Salmon

pan fried and herb crusted, saffron vegetable pot au feu with dill foam.

Ontario Beef Sirloin

grilled, Canadian prosciutto wrapped beans, pomme puree, golden beets and roasted onion veal stock reduction

Desserts

brulee

vanilla crème chantilly with compressed fruit

flourless chocolate cake

chocolate ganache, chocolate hazelnut ice cream, peanut butter caramel

THREE COURSE	\$28
FOUR COURSES	\$33

When booking, please identify any food borne allergies