

- Menu -

APPETIZER:

MAY SALAD (VEGETARIAN, GF)

GATHERED GREENS, ROASTED BEET, SHAVED KOHLRABI,
SUNFLOWER CRESS, LOCAL CHÈVRE & LEMON-TAHINI DRESSING

MAIN COURSE: GUEST CHOICE

HERBED CHICKEN SUPREME (GF)

PAN-SEARED CHICKEN SUPREME, RUSTIC HERBS & LEMON,
ROASTED ASPARAGUS, PARSNIP PURÉE, PAVÉ POTATO,
RIESLING JUS & MICROGREEN SALAD

ONTARIO BEEF STRIPLOIN (GF)

FENNEL CRUSTED, ROASTED WHOLE THEN SLICED,
PARSNIP PURÉE, PAVÉ POTATO, ROASTED ASPARAGUS,
RICH BEEF DEMI GLACE & MICROGREEN SALAD

CAULIFLOWER FRITTER & CHICKPEA FRICASÉE

(VEGETARIAN, GF)

CRISPY CAULIFLOWER FRITTER, TENDER CHICKPEA STEW,
PARSNIP PURÉE, PAVÉ POTATO, ROASTED ASPARAGUS &
MICROGREEN SALAD

DESSERT:

CHOCOLATE STRAWBERRY MOUSSE (GF)

LAYERED CHOCOLATE SABLE,
MARBLED CHOCOLATE MOUSSE OF DARK CHOCOLATE WITH
KAHLUA, WHITE CHOCOLATE & BAILEYS WITH STRAWBERRY
PRESERVE & FRESH STRAWBERRIES

GF = GLUTEN FREE