



\$65

Appetizers

Tomato Bruschetta Crostinis with Buffalo Mozzarella Roasted Red Pepper, Spinach and Goat Cheese pinwheels

Starters

Caesar Salad

Hearts of Romaine, Kale, Homemade Caesar Dressing, Crostini's, Grana Padano
or

Antioxidant Beet Salad

Assorted Beets, Arugula, Radicchio, Toasted Almonds, Ontario Goats Cheese, White Balsamic Vinaigrette,

Entrees

Beef Filet Mignon

8oz AAA Beef Tenderloin with Bearnaise Sauce. Served with Chef's Vegetables and Yukon Gold Potato, Yam & Parsnip Mash

or

Chicken Supreme

Pan Seared with Cabernet Port Wine Reduction, Mushroom Medley, Ontario Brie Cheese, Served with Chef's Vegetables, Yukon Gold Potato, Yam & Parsnip Croquette

or

Wild Mushroom Ravioli

Homemade Oyster and Porcini Mushroom Ravioli,
Ricotta Cheese, Truffle Cream Sauce, Shaved Reggiano

Desserts

Sticky Toffee Cake

With Vanilla Ice Cream

or

Lavender Crème Brule

Lavender Scented Tahitian Vanilla Bean Custard with Caramel Crust

Tea, Coffee