



\$55

Appetizers

Potato Leek and Fennel Soup

or

Glazed Pear Salad

Toasted Almonds, Mixed Greens, Goat Cheese, Red Wine Balsamic Vinaigrette

or

Caesar Salad

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

Entrees

Chicken Supreme

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

or

Pan Seared Atlantic Salmon

Pan Seared East Coast Atlantic Salmon, Dill Cream Sauce, Served with Chef's Vegetables and Roasted Potatoes

or

Flat Iron Steak

7oz AAA Flat Iron Steak with Tarragon & Shallot Compound Butter. Served with Chef's Vegetables and Yukon Gold Potato, Yam & Parsnip Mash

or

Butternut Squash Ravioli

Butternut Squash Stuffed Ravioli with Brown Butter, Sage, Leeks, Baby Heirloom Tomatoes, Gremolata, Whipped Goat Cheese

Desserts

New York Cheesecake

Topped with Triple Berry Coulis and Chantilly Cream

or

Chocolate Mousse Cake

Rich Chocolate Mousse with Chantilly Cream and Fresh Berries

Tea or Coffee