

\$65 per person  
+tax and grat



# 1ST

**ESCARGOT** | garlic herb butter, three cheese blend, toasted baguette

**CAESAR SALAD** | romaine, garlic crouton, bacon, grana padano, house dressing

**WINTER SPINACH SALAD** | spinach, butternut and parmesan puree, cranberries, candied pumpkin seeds, apple, radish, celery, balsamic vinaigrette, lemon aioli, goat cheese

**CRAB CAKE** | pan fried, panko breaded, topped with mango salsa, chipotle aioli, toasted black sesame

**LOBSTER BISQUE** | with parmesan tuile

**FRENCH ONION SOUP** | caramelized onion and sherry beef broth, crouton, tarragon, four cheese blend

**TEMPURA VEGETABLES** | king oyster mushrooms, yams, butternut squash, asparagus, green beans, red peppers, soy, yuzu and wasabi aioli

**CRISPY SHRIMP** | poached black tiger shrimp, classic cocktail sauce and lemon aioli

**BEEF WELLINGTON** slow cooked prime beef, with mushroom duxelle and spinach in puff pastry topped with horseradish aioli and brandy peppercorn sauce

# 2ND

## SEAFOOD CASARECCE

shrimp, mussels and bay scallops in vodka rose with peperonata, spinach, smoked salmon, fine herb, parmigiana

## BUTTERNUT ORZO

field & forest mushroom, toasted walnut, roasted squash and cauliflower, fried shallot in white wine cream sauce

## PARMESAN CRUSTED SALMON

fillet on a rich, white bean and brussel sprout cassoulet, with fried leeks and heirloom carrots

## CHICKEN MADEIRA

pan roasted with king oyster mushrooms, asparagus, brussel sprouts, potato croquette with madeira sauce

**SERVED WITH GRILLED ASPARAGUS AND YOUR CHOICE BAKED POTATO, FRESH CUT FRIES OR MASHED POTATO.**

## FILET MIGNON 7 OZ

bacon wrapped and served with field and forest mushrooms, red wine demi-glace

## STRIPLOIN 10 OZ

served with beef jus and compound butter  
*Halal option available*

## PRIME RIB 10OZ

corn-fed, aged 28 days, served with red wine demi glace and horseradish, grilled asparagus with lemon

## CHARCOAL RIBS

rubbed with our custom spices, slow roasted then grilled, brushed with charcoal bbq or brown sugar sweet sauce served with grilled asparagus and lemon

## *Dessert to Share*

### SWEET DREAMS CHOCOLATE TART

lucious hazelnut chocolate mousse tart with candied hazelnuts, and raspberry coulis



### GOOD MORNING CHEESE CAKE

coffee cake cinnamon streusel topped vanilla cheesecake with apricot gel