BRUNCH MENU A | $27

Mini Donuts
-and-
Mini Berry Smoothie

**COURSE ONE**

Quinoa Salad
cucumber, avocado, tomato, almonds, goat’s cheese herb buttermilk dressing

**COURSE TWO**

Original Eggs Benedict
canadian back bacon, poached eggs, hollandaise sauce potatoes hash, green salad, fruit salad
-or-
Smoked Salmon Eggs Benedict
smoked salmon, poached eggs, hollandaise sauce potatoes hash, green salad, fruit salad

LUNCH MENU B | $35

**APPETIZER + ENTRÉE**
-or-
**ENTRÉE + DESSERT**

**APPETIZER**

Caesar Kale Salad
kale, croutons, shaved parmesan double smoked bacon, lemon & caper vinaigrette

**ENTRÉE**

Roasted Chicken
glazed baby carrots, butternut squash, green beans herb mashed potatoes, red wine jus
-or-
Pan Seared Salmon
glazed baby carrots, butternut squash, green beans herb mashed potatoes, citrus beurre blanc sauce

**DESSERT**

Berry Cheesecake
raspberry, blackberry compote, strawberry chantilly cream
LUNCH MENU C | $45

APPETIZER
Caesar Kale Salad
kale, croutons, shaved parmesan
double smoked bacon, lemon & caper vinaigrette
-or-
Wild Mushroom Soup
chive & thyme truffle cream

ENTRÉE
Pan Seared Salmon
glazed baby carrots, butternut squash, green beans
herb mashed potatoes, citrus beurre blanc sauce
-or-
Braised Beef Short Rib
glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

DESSERT
Berry Cheesecake
raspberry, blackberry compote, strawberry chantilly cream

DINNER MENU D | $60

APPETIZER
Caesar Kale Salad
kale, croutons, shaved parmesan
double smoked bacon, lemon & caper vinaigrette
-or-
Wild Mushroom Soup
chive & thyme truffle cream

ENTRÉE
Pan Seared Salmon
glazed baby carrots, butternut squash, green beans
herb mashed potatoes, citrus beurre blanc sauce
-or-
Braised Beef Short Rib
glazed baby carrots, butternut squash, green beans
herb mashed potatoes, red wine jus

DESSERT
Chocolate Bar
peanut butter chocolate bar, salted caramel ice cream
**DINNER MENU E | $70**

**APPETIZER**
- Quinoa Salad
  cucumber, avocado, tomato, almonds, goat’s cheese
  herb buttermilk dressing
- or-
- Lobster Bisque
  lobster meat, sourdough croutons, brandy crème fraiche

**ENTRÉE**
- Pan Seared Striped Seabass
  glazed baby carrots, butternut squash, green beans
  herb mashed potatoes, citrus beurre blanc sauce
- or-
- 7oz Canadian Prime Beef Tenderloin
  glazed baby carrots, butternut squash, green beans
  herb mashed potatoes, red wine jus

**DESSERT**
- Chocolate Tart
  chocolate and ginger tart, ginger ice and chocolate

**DINNER MENU F | $90**

**TO START**
- Chilled Seafood Platter
  tiger prawns, smoked salmon, oyster, tuna poke
  albacore tuna tataki, seaweed salad, shrimp & soba salad
  (cocktail sauce, mignonette sauce, horseradish, lemon wedge)

**APPETIZER**
- Caesar Kale Salad
  kale, croutons, shaved parmesan
  double smoked bacon, lemon & caper vinaigrette
- or-
- Lobster Bisque
  lobster meat, sourdough croutons, brandy crème fraiche

**ENTRÉE**
- Miso Marinated Sable Fish
  bok choy, shiitake mushroom, scallion chili compote
- or-
- 7oz Canadian Prime Beef Tenderloin
  glazed baby carrots, butternut squash, green beans
  herb mashed potatoes, red wine jus

**DESSERT**
- Chocolate Tart
  chocolate and ginger tart, ginger ice and chocolate
ADD ON

Artisan Bread & Butter
$3 per person

Farmers Market Crudités
ranch, blue cheese, cucumber yogurt, hummus dips
$8 per person

Charcuterie & Cheese Board
selection of local and imported meats & cheese
marmalade, mustard, crackers, dried fruit &
fruit preserves, spiced nuts
$13 per person

Satay Platter
ginger beef, curry prawns, jerk chicken
$15 per person

Chilled Seafood Platter
tiger prawns, smoked salmon, oyster, tuna poke
albacore tuna tataki, seaweed salad, shrimp & soba salad
(cocktail sauce, mignonette sauce, horseradish, lemon wedge)
$18 per person

Robata Platter
$30 per person

OPTIONAL SIDE DISHES

Mixed Vegetables  $7
Mashed Potatoes  $7
Broccolini Rabe  $7
Brussels Sprouts  $9
Wild Mushroom Ragout  $9