

silks

DINING • LOUNGE

Barrielicious Menu

January 20 - February 4, 2012
Please choose one dish per course.

Roasted Butternut Squash and Apple Soup
Cider-Vanilla Drizzle

Baby Green Salad with Warm Hazelnut Goat Cheese
Dried Apricots, Cranberries, Grain Croutons,
Pommery Mustard Vinaigrette
(\$5 surcharge)

Beet and Horseradish Cured Atlantic Salmon
Cucumber and Dill Yogurt, Olive Oil Brushed Toasts

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Veal Osso Bucco  
Wild Mushroom and Pearl Barley Pilaf

Grilled 10 oz New York Steak  
Roasted Red Pepper & Fennel Butter  
(\$7 surcharge)

Sunflower Seed Crusted Red Snapper  
Arugula Pesto, Buttered Ontario New Potatoes

Strawberry Balsamic Glazed Chicken Supreme  
Crushed Red Potatoes, Winter Vegetable Gathering

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Chef Michael's Dark Chocolate Lava Cake

Faye's Red Velvet Cheesecake
with Raspberry Coulis

\$25 per person, plus taxes
Reservations are required, please call 705-835-2790