

Autumn Equinox

Please choose one option per course.

Yukon Gold Potato & Celeriac Soup
Rosemary Croutons and Porcini Oil Drizzle

Braised Beef Ravioli
Brandy-Green Peppercorn Jus, Crispy Shallots and Parmesan Wafers

Parma Prosciutto Plate (\$4 surcharge)
Goat Cheese-Hazelnut Fritter, Baby Arugula, Truffle Vinaigrette

Hand Selected Greens
Multigrain Croutons, Cranberries, Pears, Baked Apple-Vanilla Vinaigrette

Red Wine Braised Chicken
Bacon Lardons, Button Mushrooms, Fresh Thyme
Garnished with Parisienne Potatoes

Grilled Certified Angus 12 oz New York Steak (\$5 surcharge)
Pink Peppercorn Butter, Fall Vegetables, Herb Roasted Potatoes

Maple Brushed Atlantic Salmon
Toasted Pumpkin Seeds, Confit Fingerling Potatoes

Grilled Organic Pork Chop
Late Harvest Vegetable Gathering, Cider-Sage Jus, Dried Currents

Pan Roasted 8 oz Beef Tenderloin (\$8 surcharge)
Truffle-Parmesan Crust, Ruby Port Jus, Fingerling Potatoes

Butternut Squash and Sage Risotto
Root Vegetables, Toasted Sunflower Seeds, Beech Mushrooms, Asiago Cheese

Butter Scotch Crème Brûlée
with a Chocolate Praline Wafer

Warm Apple Parcel
with Caramel Sauce and Cinnamon Ice Cream

\$30 plus taxes

Available October 11 - December 8, 2011
Reservations are required, Call 705-835-2790

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DINING • LOUNGE