

Winter Solstice Menu

Please choose one item from each course.

Cream of Celeriac and Potato Soup
Porcini Oil

Mesclun House Greens
Dried Apricots, Cranberries and Apple Chips
Grain Croutons, Pommery Mustard Vinaigrette

Crisp Caesar Salad
Garlic Dressing, Croutons, Smoked Bacon, Parmesan Cheese

All mains served with Chef's potato and vegetable selection

Roasted Chicken Breast
Calvados Scented Jus, Apple Marmalade

Grilled Certified Angus 12 oz New York Steak (\$5 surcharge)
Pink Peppercorn Butter

Pumpkin Seed Crusted Atlantic Salmon
Brushed with Rosemary Honey

Grilled Organic Pork Chop
Chef Allan's Bourbon Whisky BBQ Sauce

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

Butternut Squash Quinoa Risotto
Baby Spinach, Toasted Filberts, Shaved Parmesan

New York Cheesecake
Raspberry Sauce, Chocolate Wafer

Butter Scotch Crème Brûlée

Warm Apple Parcel
Caramel Sauce

\$30 per person
Available from December 9.
Reservations required, please call 705-835-2790.