# TO BEGIN

silks
DINING • LOUNGE

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|---|---|
| **CHEF'S SOUP INSPIRATION**<br>Composed Daily | 8 |
| **ROASTED PARSNIP AND APPLE SOUP**<br>Apple-Port Chutney & Apple Chips | 8 |
| **SHRIMP THREE WAYS**<br>Coconut Shrimp with Mango Salsa<br>Shrimp Nori Maki Roll with Wasabi Mayo<br>Baby Shrimp Timbale with Tarragon, Cucumber and Marie Rose Sauce | 14 |
| **ASPARAGUS AND LEEK WHOLE WHEAT RAVIOLI**<br>Roasted Red Pepper Cream and Goat Cheese | 12 |
| **ROSEMARY SCENTED DUCK LEG CONFIT**<br>Wild Mushroom Risotto, Baby Arugula, Madeira Jus | 12 |
| **ANTIPASTO PLATE**<br>Selection of Olives, Marinated Vegetables<br>Prosciuto, Baby Bocconcini | 9 |
| **SILKS BABY GREENS SALAD**<br>White Balsamic Vinaigrette<br>Shaved Fennel, Orange Segments<br>Feta Cheese, Pomegranate Seeds | 11 |
| **HEARTS OF ROMAINE CAESAR SALAD**<br>Purple and Green Romaine Hearts<br>Roast Garlic Asiago Dressing<br>Rosemary Focaccia Croutons<br>Pancetta Crisps, Shaved Padano Cheese | 11 |

# ENTREE

silks
DINING • LOUNGE

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| **HONEY-ORANGE CARAMELIZED MUSCOVY DUCK**<br>Apricot Bread Pudding, Maple Pan Jus, Vegetable Meritage | 31 |
| **PAN SEARED CHICKEN SUPREME**<br>with a Coconut Curry Sauce, Basmati Rice<br>Deep Fried Banana and Poppadom Chips | 28 |
| **MESQUITE RUBBED 10 OZ GRILLED NEW YORK STRIPLOIN**<br>Spicy Goat Cheese Cremini Mushrooms<br>Red Skin Crushed Potatoes | 31 |
| **PAN ROASTED ATLANTIC SALMON**<br>Cranberry Orange Beurre Blanc, Wild Rice Pilaf | 28 |
| **HERB CRUSTED 8 OZ BEEF TENDERLOIN**<br>Confit Fingerling Potato Salad with Bacon, Scallions & Grain Mustard<br>Yukon-Jack Pink Peppercorn Jus,Gathering of Wild Mushrooms | 36 |
| **POTATO CRUSTED ARCTIC CHAR**<br>Saffron Cous Cous Cake, Lemongrass Broth, Asian Vegetables | 31 |
| **PAN SEARED LAMB CHOPS**<br>Zucchini Rosti, Walnut Pesto & Fig Jam | 32 |
| **CORK SCREW PASTA**<br>**WITH SMOKED TOMATO & BLACK PEPPER ROSE SAUCE**<br>Sauteed Beech Mushrooms, Grilled Zucchini<br>Roasted Garlic, Asiago Cheese<br>*Available Gluten Free* | 26 |

**TO COMPLEMENT YOUR DINNER**

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| CREAMED SPINACH | 6 |
| SAUTÉED MUSHROOMS | 6 |
| GRILLED SHRIMP SKEWERS | 12 |

# SUGAR THERAPY

silks
DINING • LOUNGE

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| **HORSESHOE'S SIGNATURE STICKY TOFFEE PUDDING**<br>Velvet Caramel Sauce, Whipped Cream and Mint | 8 |
| **GUINESS CHOCOLATE CAKE**<br>Carolyn's Buttercream Icing, Chocolate Fudge Sauce | 8 |
| **WINTER BREAD AND BUTTER PUDDING**<br>Served Warmed with Cinnamon Spiced Anglaise | 8 |
| **FAYE'S SALTED CARAMEL CHEESECAKE**<br>Candied Pecans, Fresh Cream and Berries | 8 |
| **CHAI LATTE CRÈME BRULEE**<br>Served with Almond Biscotti | 8 |
| **SILKS WHITE, DARK AND MILK CHOCOLATE TASTING FOR TWO**<br>White Chocolate and Frangelico Crème Brulee<br>"Decadent" Raspberry Fudge Cake<br>Phyllo Wrapped Milk Chocolate and Strawberry Parcel | 15 |

# WINTER SOLSTICE

silks
DINING • LOUNGE

## STARTERS

**CHEF'S SEASONALLY INSPIRED SOUP OF THE DAY**

**BABY SPINACH GREENS**
Pomegranate Vinaigrette, Multigrain Croutons,
Canadian Bacon, Toasted Pumpkin Seeds

**BUTTERNUT SQUASH, LEEK AND SAGE RISOTTO**
Finished with Padano Cheese

## ENTREES

**CRANBERRY AND BOURSIN CHEESE STUFFED CHICKEN SUPREME**
Angel Hair Pasta, Beech Mushrooms, Julienne Root Vegetables
Roasted Garlic, Pancetta, White Wine Broth

**PAN SEARED PROVIMI VEAL MEDALLION**
Sauteed Baby Shrimps, Smoked Tomato Hollandaise
Zucchini Rösti

**GRILLED 10 OZ NEW YORK STRIPLOIN**
Horseradish-Merlot Sauce, Red Skinned Mash Potatoes

**ROSEMARY-HONEY GLAZED ROASTED ATLANTIC SALMON**
Butternut Squash Coulis , Confit Fingerling Potatoes

**QUINOA & GRILLED VEGETABLE SAUTÉ**
Red Pepper Coulis, Goat's Cheese

## DESSERT

**HORSESHOE'S SIGNATURE STICKY TOFFEE PUDDING**
Velvet Caramel Sauce, Whipped Cream and Mint

**"AFTER EIGHT" CRÈME BRÛLÉE**
Milk Chocolate Biscotti

$37 plus taxes and gratuities