



SERVED DINNER OPTIONS

(Please pre-select your menu by choosing one item from each course for your group)

APPETIZERS

Yukon Gold Potato Bisque, Double Smoked bacon Lardons & White Truffle Oil

Bitter and Sweet Greens, Caramelized Pears, Stilton Cheese with Port Vinaigrette

Baby Romaine Salad, Shaved Reggiano, Crisp Pancetta & Herb Croutons

Mushroom & Tarragon Ravioli, Lemon Parmesan & Truffle Cream

Seared Scallop, Cherry Tomato & Chili Escabeche

ENTREES

Lemon Garlic Roasted Grain Fed Chicken, Confit Fingerling Potatoes, Pan Jus

Pan Seared Organic Salmon, Forbidden Rice, Ginger Cream Sauce

Carved Strip Loin of Beef, Roasted Garlic Mashed Potatoes and Bourbon Jus

Hand Cut Pappardelle Pasta, Edamame, Sun dried Tomato & Roasted garlic Cream Sauce

Grilled Veal Chop Shallot & Garlic Puree & Thyme Jus

Beef Tenderloin, Pomme Fondant & Bourbon Jus

DESSERTS

Raspberry Tart

White Chocolate Cheesecake

Vanilla Cream Brule

Coffee, Tea and Decaf

Our Culinary team would be pleased to accommodate guests with allergies or special dietary concerns. All prices are subject to taxes and gratuities. Prices in effect from Jan 30, 2011 until Jan 30, 2012.



DINNER MENU #1

(Each guest to select one item per category during afternoon break or prior to arrival)

FIRST COURSE

Atlantic Lobster Bisque

Pea Shoots & Cream Fraiche

Romaine Hearts with Parmesan Mousse

Lemon Biscotti & Rasher of Bacon

Beetroot, Rocket & Artisan Goat Cheese Salad

Tarragon Goat Cheese, Walnut Croutons & Proscuitto Crisp

MAIN COURSE

Pan Seared Ontario Beef Tenderloin

Forest Mushroom, Mascarpone Horseradish Dauphinoise & Bourbon Jus

Lobster Stuffed Lemon Sole

Spinach, Blond Asparagus & Lobster Sauce

Jack Daniel Smoked Pork Chop

Caramelized Gala Apple, Spiced Cornbread & Maple Jus

Gluten Free Fettuccini Pasta

Edamame & Squash in a Roasted Garlic Cream Sauce

DESSERT

Chef's Choice

Coffee, Tea and Decaf

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DINNER MENU #2

(Each guest to select one item per category during afternoon break or prior to arrival)

FIRST COURSE

Soup of the Season

Daily Accompaniments

Champagne, Saffron & Risotto

Parmesan Curls & White Truffle Oil

Smoked Pheasant and Curly Endive Salad

Sherry Poached Apricot & Toasted Filbert

MAIN COURSE

Quebec Muscovy Duck

Millet Cake, Wilted Greens & a Sour Cherry Gastrique

Ontario Bison Strip loin

Potato Napoleon & Chimichurri Sauce

Pan Seared Chilean Sea bass

Scallop Manicotti & a Roasted Fennel Cream Sauce

House Made Penne Pasta

Grilled Eggplant, Courgettes, Pepper in Roasted Garlic

DESSERT

Chef's Choice

Coffee, Tea and Decaffeinated