



Lambs Lettuce Salad  
**Beets, Hazelnut Dressing**

*or*

Seared Scallops  
**Chorizo, Grilled Leeks & White Wine Mussel Broth**

*or*

Grilled Duck Breast  
**Farro, Sultana Raisins & Pine Nut Relish**

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Wellington County Beef Striploin  
**Barley & Oxtail Risotto, Bordelaise Sauce**

*or*

Roast Chicken & Dumplings  
**Dark Chicken Broth & Root Vegetables**

*or*

Ricotta & Spinach Agnolotti  
**Truffle Cream, Wild Mushrooms, & Spinach**

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Chocolate Bomb

*or*

Selection of Canadian Artisanal Cheese

First Seating - 5:30pm  
\$75.00 per person exclusive of taxes and suggested service charges



Amuse

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House Smoked Artic Char  
Blinis, Crème Fraiche & Sturgeon Caviar  
***Shaw and Smith M3 Chardonnay 2008 Adelaide Hills, Australia***

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Foie Gras & Duck Terrine  
Pumpkin Bread, Spiced Squash Purée & Maple Reduction  
***Domaine du Rousset-Peyraguey Sauternes 2004 France***

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Roast Pacific Halibut  
Scallop & Lobster Ravioli, grilled leeks, fennel & Bouillabaisse Sauce  
***Henry Fessy Cru Beaujolais 2009 Brouilly, Burgundy, France***

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Blood Orange Sorbet

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Prosciutto Wrapped Beef Tenderloin  
Duxelle, Haricot Vert, Black Truffles & Maderia jus  
***Chateau Montelena Cabernet Sauvignon 2006 Napa Valley, California***

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Selection of Cheese  
Or  
Marscapone Carmelized Pears & Chocolate Tart  
***Grahams Port 1997 Vintage***

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Champagne & Oyster at Midnight  
***Nicolas Feuillatte Palm D'Or 1998 Champagne, France***

\$125 per person exclusive of taxes and suggested service charge  
\$200 per person includes Wine Pairings,  
exclusive of taxes and suggested service charge

**Featuring Live Entertainment from Corduroy Road**  
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