



## SERVED DINNER OPTIONS

For groups 15 or over

Please pre-select your menu by choosing one item from each course for your group. A \$8.00 per person surcharge will apply for choice of 3 main courses, in which case names and main course selections are to be submitted one week prior.

Add Sorbet Intermezzo for \$3.50 per person.

Add additional appetizer course for \$12.00 per person

### APPETIZERS

Wild mushroom purée, truffle crème fraîche

Roasted tomato & eggplant purée, chive crème fraîche

Ontario beet salad, slow roasted beets, crisp smoked bacon, firm crumbled feta cheese, rustic greens, red wine shallot vinaigrette

Millcroft signature greens, crisp crudités, red wine shallot vinaigrette

Heirloom Tomato & bocconcini salad, baby greens, reduces balsamic, pesto oil

Mushroom risotto, smoked parmesan, young shoots

### ENTREES

Grilled beef striploin, soused pearl onions, cherry tomatoes, pan greens, honey mushrooms, roasted garlic pomme purée, red wine jus

Salmon pavé, fricassée of seasonal vegetables, roasted fingerling potatoes, basil pesto purée

Pan seared chicken supreme, market vegetables, crushed fingerling potatoes, hunter sauce

Smoked pork tenderloin, charred Brussels sprouts & bacon, pomme purée, rosemary red wine jus

Rainbow trout, petit vegetables, fingerling coins, dill beurre blanc

Lamb sirloin, mini top on carrots, green beans, truffle pomme purée, mint jus

House made gnocchi with roasted garlic cream, arugula, roasted mushrooms, shallots, spinach and oven dried tomato.

### DESSERTS

Chocolate mousse

Crème brûlée

Apple tatin with salted caramel

Cold set cheesecake with seasonal garnish

Coffee, tea service

Included in Package or \$57 per person for additional guests

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 April 15, 2020