

SELECT A LA CARTE MENU #1

EXECUTIVE CHEF · SEAN CHAUDIER

OFFERED SUNDAY, TUESDAY, THURSDAY & SATURDAY

This menu is included in the Conference Package.

Non-Package Guests: \$75.00 per person

(For groups under 30, Guests can order their choices on the night of the dinner)

*(For groups over 30 and up to 45, please pre-select the same appetizer for all
– choice of entrée on night)*



APPETIZERS

Mushroom Soup

Chive Crème Fraiche

~ or ~

Classic Caesar Salad

Bacon, Parmesan, Croutons

~ or ~

Moule au vin Blanc

PEI Mussels, Crème, Pinot Grigio, Double Smoked Bacon, Blue Cheese, Herbs

ENTRÉES

NY Striploin

Confit Garlic Mashed Potato, Seasonal Vegetables, Herb Jus

~ or ~

Organic Chicken Supreme

Truffle Squash Risotto, Seasonal Vegetables, Cherry Jus

~ or ~

Atlantic Salmon

Fingerling Potato, Seasonal Vegetables, Citrus Beurre Blanc

~ or ~

Chef's Seasonal Vegetarian Creation

DESSERT

Seasonal Selection from the Pastry Kitchen

Coffee and Tea Service

All prices subject to taxes and gratuities.