

SELECT A LA CARTE MENU #2

EXECUTIVE CHEF · ANDREW LOFT

OFFERED MONDAY, WEDNESDAY & FRIDAY

This menu is included in the Conference Package.

Non-Package Guests: \$75.00 per person



*(For groups under 35, Guests can order their choices on the night of the dinner)
(For groups over 35 and up to 45, please pre-select the same appetizer for all
– choice of entrée on night)*

APPETIZER

PEI Mussels

Niagara Chardonnay, Saffron, Tomato, Parsley, Toasted Baguette

~ or ~ 

Caesar Salad

House Made Bacon, Crispy Parmesan, White Anchovy, Caesar Vinaigrette

~ or ~

Mushroom Bisque

Aged Tamari, Black Vinegar

ENTRÉES

Daube of Beef Short Rib

Braised with Root Veggies, Mushrooms and Local Porter, Buttermilk Mashed Potato

~ or ~

Roasted Supreme of Chicken

Lemon and Herb Marinade, Roasted Garlic Mashed Potato, Seasonal Fresh Local Vegetables,
Thyme Jus

~ or ~

Pan Seared Arctic Char

Soy-Miso Marinade, Warm Puy Lentil Salad, Black Vinaigrette

~ or ~

Butternut Squash Risotto

Saffron, Parmesan, Arugula Pistou

DESSERT

Pastry Chef's Choice

Coffee and Tea Service

All prices subject to taxes and gratuities.



Ocean Wise Certified Seafood