



**Group select a la carte dinner. Subject to change.
Maximum 25 persons**

Executive Chef – Jean-Paul Comte

Chef de Cuisine – Stuart Tweedie

Sous Chef – Brandon Murray

'Using the finest local and regional ingredients'

FIRST COURSE ~ APPETIZER

Ontario Courgette Velouté

Pickled Summer Vegetables- Garden Thyme Creme Fraiche

Brassica Salad

Petite Kale- Cauliflower- Kohlrabi- Blueberries- Pecans- Smoked Maple Dressing

“Mushrooms on Toast”

Caramelized West Coast Mushrooms, Roast Garlic, Truffle Oil, Aged Pecorino, Rosemary Focaccia, Radish Cress

SECOND COURSE ~ ENTRÉES

Vegan Panisse

Spinach- Sunchokes- Radish- Turnips- Sunflower Seed Granola- Rhubarb Chutney

Roast Chicken Supreme

Summer Succotash- Honey Mushrooms- Chicken Gravy

Grilled Ontario Beef Striploin

Beef Tallow Confit Petite Potatoes- Creamed Spinach- Natural Jus

Pan Seared Salmon

Edamame Beans- Heirloom Tomatoes- Artichokes- Niçoise Olives- Chard- Sauce Vierge

Dessert

Chef's Choice of Daily Dessert Creation

Regular Coffee / Tea Service

Non-package guest \$80.00 plus gratuity and tax