



## INN ON THE TWENTY

### *Feature Menu*

#### **1<sup>st</sup> Course**

##### **Crab Cakes**

Olive oil, lemon tarragon aioli, dressed mixed greens

*Or*

##### **Roasted Squash**

Toasted quinoa, heirloom beets, crispy brussels sprouts, cranberry vinaigrette

*Or*

##### **Arugula Salad**

Pumpkin seeds, roasted upper Canada ricotta, lemon honey vinaigrette

#### **2<sup>nd</sup> Course**

##### **New York Striploin**

Truffle mashed potato, seasonal vegetables, Cave Spring Cabernet pan jus

*Or*

##### **Roasted Cornish Hen**

Potato gratin, arugula pesto, sage jus

*Or*

##### **Baked Atlantic Salmon**

Roasted fingerling potatoes, wilted greens, lemon dill beurre Blanc

#### **Dessert Course**

##### **White Chocolate Cheesecake**

Orange caramel jus

*Or*

##### **Chocolate Torte**

Chocolate date crust, dark chocolate ganache, almonds

*\*gluten free and dairy free*

*Feature Menu Available to Guests that Pre-book with "Travel Zoo" OR "March Escape"*

*Valid December 1<sup>st</sup> 2025 – May 18th 2026*

*Reservations Required, No Substitutions, \$25 per person to Upgrade to Full a la Carte*

*5pm-8pm Reservations Required*