

Fall Event Menu

FIRST COURSE (choose either a salad or soup)

Salads:

- Mediterranean Salad - mixed greens, figs, apricots, olives and feta with a sherry honey vinaigrette
- Grilled Romaine Hearts with a creamy garlic dressing and sour dough croutons
- Red beet and granny smith apple salad with feta and a lemon-mint vinaigrette
- Apple and fennel salad with a light champagne vinaigrette

Soups:

- Wild mushroom puree served in cappuccino cups and topped with parmesan crisps
- Gingered Pumpkin Soup with Gruyere Cheese
- Spiced apple and butternut squash (dairy, egg and gluten free)
- Classic potato leek soup

MAIN COURSE IDEAS

- ½ Cornish hen; roasted with lemon, garlic and thyme; with french green beans and a sauté of wild rice, quinoas and fresh herbs
- Chicken breast stuffed with boursin cheese and spinach with grilled veg and root veg risotto
- Golden beet gnocchi with chevre, caramelized fennel and toasted sunflower seeds served with sautéed greens
- Seared and roasted beef tenderloin medallions, sautéed mushrooms, haricot verts (French green beans) and natural jus lie, served with compound herb butter on the side (\$5/person additional charge)
- Bistecca alla Fiorentina (a 2 to 3 lb Porterhouse). It is a well aged 3" thick steak that is grilled to perfection, sliced thinly and served with cannellini beans that are seasoned with olive oil, salt, and pepper (\$10/person additional charge)
- Grilled leg of lamb with sautéed greens and oven roasted herb potatoes (\$5/person additional charge)
- Branzino in Acquapazza (Mediterranean sea bass) with braised greens and oven roasted tomato couscous
- Branzino al Cartoccio (Mediterranean Sea Bass with rosemary, garlic and lemon cooked in a packet); with a Salmoriglio sauce and risotto Milanese

DESSERT

- A selection of Ontario artisanal cheeses (\$5/person additional charge)
- Balsamic roasted Pears with honey whipped chevre
- Grilled fruits with organic honey and french vanilla ice cream
- Gluten Free Chocolate torte with fresh berry coulis
- Chef Rene's Magical Chocolate Mousse with fresh berries
- Bananas flambé with french vanilla ice cream and organic honey