

Menu

French Onion Soup

Gratinated Gruyere Cheese, Mozzarella, Crostinis

Antioxidant Beet Salad

Trio of Beets, Friscee, Arugula, Radicchio, Ontario Goat Cheese, Toasted Almonds, White Honey Balsamic Vinaigrette

Appetizers

Fried Calamari and Shrimp

Golden Brown Dusting, Red Calabrian Chili Aoili, Lemon

Baked Brie

Warm Brie served with Herbed Crostinis and a Cabernet Sauvignon Raspberry Reduction

Chef's Board (For Two)

Chefs Selection of Cured Meats, Cheeses, Grilled Vegetables, House Made Preserves and Crostinis

Entrees

Braised Short Ribs

AAA Beef Short Ribs served with Yukon Gold Mashed Potatoes and Seasonal Vegetables

Teriyaki Atlantic Salmon

Pan Seared Atlantic Salmon served with Fingerling Potatoes, Seasonal Vegetables and a Teriyaki Glaze

Chicken Ballontine

Trio of Wild Forest Mushrooms, Goat Cheese, Chive stuffed in a Deboned Chicken Leg Oven Roasted served with Yukon Gold Mashed Potatoes, Seasonal Vegetables and a Cabernet Sauvignon Demi Glaze

Arugula Pesto Risotto

Arugula Pesto and Goat Cheese Risotto finished with Butter and Reggiano Parmesan Cheese

Desserts

Decadent Chocolate Cake

Fresh Berries, Coulis

Strawberry Champagne Cheesecake

Fresh Berries, Coulis

Tea / Coffee / Espresso / Cappuccino