



fabulicious!

DINNER

AMUSE-BOUCHE

THE APPETIZERS

- * soup of the evening
- * LIV caesar salad, romaine hearts, parmesan tuile, battered anchovy, grilled pancetta, lemon, garlic crouton, roasted garlic dressing
- * LIV caprese salad, vine ripe tomato, bocconcini, chiffonade basil and kalamata olive over lemon quinoa with Niagara balsamic reduction

SORBET

THE MAINS

- * Argentinian marinated flat iron steak with chimichurri and herbed fingerling potatoes
- * pan seared salmon with romesco sauce and lemon pepper roasted potato
- * fettuccine with grilled chicken, red and green onion, wild mushrooms, bacon, grape tomato, garlic and parmesan cream

THE DESSERTS

- * lemon mousse with cookies and berries
- * Toblerone cheesecake