



Fabulicious Dinner Menu

APPETIZERS

Beet Salad

Frisée, Mesclun Greens, Roasted & Pickled Beets, Candied Walnuts, Fresh Berries, Lemon Honey Vinaigrette, Goat Cheese

Daily Soup

PEI Mussels

Chipotle & Tomato Broth, Peppers, Green Onion, Garlic, Cilantro

MAINS

Steak Frites

Roasted Potato, Seasonal Vegetable, Smoked Salt, Peppercorn Jus

Duck Confit

Sweet Potato Hash, Bacon, Onion, Sour Cherry Gastrique

Yuzu Ginger Salmon

Broccolini, Edamame, Pepper, Snow Peas, Bok Choy, Mushroom, White Quinoa

Butternut Squash Risotto

Butternut Squash, Seasonal Vegetable, Parmesan

DESSERT

Pumpkin Cheesecake

Ginger Snap Cookie Crust, Rum Caramel, Candied Walnuts, Whipped Cream

Raspberry Chocolate Torte

Dark Chocolate, Raspberry Filling, Raspberry Coulis, Whipped Cream

We can accommodate dietary allergies & restrictions
\$39.00 per person – HST and Gratuity additional

Executive Chef – Jesse Prior