



*Welcome to Fabulicious 2017  
November 9<sup>th</sup> - November 16<sup>th</sup>*

*Dinner*

*Three courses \$39*

**Appetizers**

**Harvest Parsnip & Pear Soup**

Pear Chip, Sweet Pea Oil

**Zees Kale Salad**

Freshly Chopped Kale, Toasted Sunflower Seeds,  
Roasted Red Grapes, Crumbled Sheep's Feta & Sweet Pomegranate Vinaigrette

**Beet Duo Salad**

Roasted & Pickled Coloured Beets, Toasted Pepitas, Tempura Herbed Woolwich Goats Cheese,  
Local Micro Greens & Beet Vinaigrette

**Entrées**

**Soy Glazed Salmon**

6oz Atlantic Fillet, Orange Ginger Soy Glazed, Zucchini Nest, Wasabi Panko Fried Potatoes,  
Crispy Nori

**Pecan Crusted Chicken**

Honey & Pecan Crusted Free Range Chicken Suprême, Woolwich Goats Cheese Mash, Buttered  
Tri-Coloured Carrots, Cranberry Chicken Pan Jus

**Root Beer Braised Short Rib**

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash, Seasonal Vegetables,  
Sassafras Veal Jus

**Desserts**

**Raspberry Sorbet**

Candied Lime & Fresh Berries, Lemon Balm

**Blueberry Lemon Tart**

Blueberry Coulis, Frangelico Chantilly & Lemon Balm

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***Executive Chef Matt Tattrie***