



*Welcome to Fabulicious 2017
November 9th - November 16th*

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

Executive Chef Matt Tattrie