

The Charles Inn

FABULICIOUS DINNER
\$35

APPETIZERS

HOUSE ROLLED TAGLIATELLE

*Parmesan Cream, "Pingue's" Double Smoked Bacon, Dried Cherry Tomatoes,
Shaved Parmesan*

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ROASTED PEAR SALAD

*Frisée Lettuce, Bleu Benedictine Vinaigrette,
Toasted Walnuts*

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CELERIAC VELOUTÉ

Herb Oil

ENTRÉES

GRILLED STRIPLOIN OF ONTARIO BEEF

*Yukon Gold Potato Purée,
Buttered Baby Spinach,
Roasted Cippolini Onions & King Oyster Mushroom,
Green Peppercorn Cream*

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CRISP SKIN ATLANTIC SALMON

*Ragout of White Beans, Swiss Chard, Roasted Fall Vegetables,
Red Wine Jus*

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ROASTED LOIN OF ONTARIO PORK

*Crushed Fingerling Potatoes, Braised Red Cabbage,
Butternut Squash Purée, Grain Mustard Jus*

DESSERT

STICKY TOFFEE PUDDING

*Roasted Apple,
House Made Vanilla Ice Cream*

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CRÈME BRÛLÉE

Ginger, Orange & Honey Scented Custard

EXECUTIVE CHEF
STEVE SPERLING

SOUS CHEFS
BEINING ZHANG
RYAN GOBITS