

PLATED DINNER



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SALAD/ STARTER

ARUGULA SALAD

Pickled Red Onion, Shaved Fennel, Candied Walnut, Crumbled Feta, Aged Parmesan, Lemon Vinaigrette

RED BEET & GOAT CHEESE SALAD

Red Beet, Orange Segment, Dill, Pickled Red Onion, Goat Cheese, Candied Walnut, Sherry Vinaigrette

HEIRLOOM TOMATO PANZANELLA

Brioche Crouton, Heirloom Tomato, Red Onion, Cucumber, Red Pepper, Cherry Tomato, Aged Parmesan, Basil Vinaigrette

SUMMER GREEN SALAD (VEGAN)

Romaine Mix, Red Pepper, Cucumber, Cherry Tomato, Grape, Dill, Crispy Chickpea, Basil Vinaigrette

KALE & CANDIED WALNUT SALAD

Organic Kale, Apple, Candied Walnut, Cherry Tomato, Lime Vinaigrette, Feta Cheese

ASIAN CHOPPED SALAD (VEGAN)

Cabbage, Carrot, Cucumber, Red Pepper, Pickled Red Onion, Scallion, Cilantro, Basil, Mint, Roasted Candied Peanut, Crispy Onion, Sesame Vinaigrette



Heirloom Tomato
Panzanella



Red Beet & Goat
Cheese Salad

PLATED DINNER

MAINS- CHICKEN/BEEF

CITRUS GLAZED CHICKEN SUPREME

Truffled Potato Puree, Charred Asparagus, Buttered Mushroom, Crispy Shallot, Herb Slaw + Natural Chicken Jus / Or Artisanal Mustard Glaze

SHISH TAWOOK CHICKEN SUPREME

Sweet Potato Puree, Charred Asparagus, Roasted Spiced Cauliflower, Herb Citrus Slaw, Crispy Chickpea, Cilantro Yogurt

KOREAN GLAZED CHICKEN SUPREME

Sweet Potato Puree, Charred Asparagus, Pineapple & Pickled Red Onion Slaw, Lime Dressed Garden Herb, Chipotle Sauce

RED WINE BRAISED SHORT RIBS

Truffled Potato Puree, Buttered Mushroom, Charred Asparagus, Natural Beef Jus, Crispy Onion, Pickled Red Onion

GRILLED AAA BEEF TENDERLOIN

Truffled Potato Puree, Charred Asparagus, Buttered Mushroom, Herb Compound Butter, Crispy Onion

BRAISED HERBED LAMB SHANK

Celeriac Puree, Charred Asparagus, Roasted Potato, Natural Reduction, Herb Chimmichurri, Crispy Onion

SLOW BRAISED OSSO BUCCO

Truffled Mushroom Risotto, Charred Asparagus, Buttered Mushroom, Herb Compound Butter, Crispy Onion



MAINS- FISH

WILD SALMON FILLET

Creamy Celery Root Puree, Charred Asparagus, Pickled Fennel & Dill Slaw, Artisanal Mustard Glaze

MISO GLAZED COD

Ontario Apple, Miso & Potato Puree, Charred Asparagus, Buttered Mushroom, Sesame Beurre Blanc, Sesame Brittle

MAINS- VEGETARIAN/ VEGAN

TRUFFLED MUSHROOM ARANCINI

Mushroom Medley, Truffle Butter, Aged Parmesan, Fresh Mozzarella, Homemade Tomato Sauce, Basil Pesto

PANKO CRUSTED TOFU

Sweet Potato Puree, Charred Asparagus, Wild Mushroom, Hoisin, Sesame, Scallions

HARISSA CHARRED CAULIFLOWER

Charred Cauliflower, Warm Spices, Crispy Paneer, Sweet Potato Puree, Charred Asparagus, Herbs, Crispy Chickpea

DESSERT COURSE

WHIPPED CHEESECAKE

Served In a Jar- Flavour Of Choice- Lemon, Pistachio, Strawberry, Lotus, Cookies & Cream

NEW YORK STYLE CHEESECAKE

Hazelnut Textures, Fresh Strawberry

BROWNIE "CHOCOLATE BAR"

Rich Chocolate Brownie, Salted Caramel, Fresh Seasonal Berries

CINNAMON SPICED APPLE CRUMBLE

Cinnamon Apple, Streusel Brown Butter Crumble, Caramel, Vanilla Bean Ice cream/ Vanilla Bean Whipped Cream

Cookies & Cream
Cheesecake
Jar



Brownie
"Chocolate Bar"



**“TRUE LUXURY IS
SERVING
SOMETHING
PEOPLE ACTUALLY
LOVE”**

