

# PLATED DINNER



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## SALAD/ STARTER

### ARUGULA SALAD

Pickled Red Onion, Shaved Fennel, Candied Walnut, Crumbled Feta, Aged Parmesan, Lemon, Dill, Brown Butter 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

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## 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



Truffled Mushroom  
Arancini



Red Wine Braised  
Short Rib

## 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

Nsw York  
Style  
Cheesecake



Brownie  
"Chocolate Bar"



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

