

PLATED DINNER



PLATED DINNER

PAGE 1

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

Torn 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 SALAD

Organic Kale, Apple, Cucumber, Cherry Tomato, Lime Vinaigrette, Feta Cheese, Pumpkin Seed, Homemade Toasted Panko

ASIAN CHOPPED SALAD (VEGAN)

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

HEIRLOOMS WEDGE SALAD

Iceberg Lettuce Wedge, Tomato, Pickled Red Onion, Charred Corn, Scallion, Dill, Crispy Chickpea, Aged Parmesan, Homemade Toasted Panko, Lemon, Green Goddess Caesar Dressing



Red Beet & Goat
Cheese Salad

PLATED DINNER

PAGE 2

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



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/ Strawberry, Apple or Lemon

WARM BROWNIE

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

CHOCOLATE MOUSSE

Rich Chocolate Mousse, Seasonal Berry, Torched Meringue



Chocolate Mousse

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

