



ELEGANT DINNER MENU

Amuse Bouche Appetizers

Grilled Paris Mushroom Caps filled with
Hawaiian Onions and French Double Smoked Slab Bacon
Sweet Potato Latkes with Korean Gouchujang Red Pepper Dip

Caesar Salad Bites with Prosciutto & Roast Garlic Confit
Endive Leaves with Cranberry, Western Cream Cheese and Pecans
Purple Potato Crowns with Green Basil Pesto & Red Beets

Signature Starter

Wedding Bouquet Salad

A Mandolin Sliced Cucumber ribbon, filled with grated Celeriac Root, garnished
with
Belgian Endive and Honey Crisp Apple,
and drizzled with Chef Jono Pomegranate Balsamic

Main Courses, choose from . . .

Signature Entree

Beef Two Ways

Short Ribs, braised forever in Red Wine,
and Beef Filet Tenderloin, Cast Iron Grilled.

Fresh Pickerel

Done Japanese Tempura Style
with English Chips and Yum Yum Sauce

Roast Supreme of Chicken Breast

with Figs, Honey & Thyme
Sauce Buerre Blanc

New Dessert Options

"ITALIAN DUO"

Individual Freshly Prepared Irish-Canadian
TIRAMISU
with Lanark Honey, Fresh Mascarpone and Baileys Cream Espresso
Glaze
paired with

Warm Grand Marnier Zabaglione with Organic Fruit

or

"The Classic English Dessert"

ETON MESS

A special Trifle made with Crispy Pavlova Meringue with Chantilly
Whipped Cream
and Passion Fruit Glaze