



Plated dinner menu.

Four course meal.

Shell Fish bisque.

(please choose one)

Wild game terrine, cranberry chutney, micro greens.

Or

Smoked salmon Napoleon -

Atlantic smoked salmon with red onion marmalade, shaved fennel, sprouts and lemon oil.

Or

Chef's salad.

Limoncello and saffron granite.

(please choose one or two)

Land and Sea Medley.

Or

Sliced Angus Beef tenderloin with a three peppercorn sauce.

Or

Duck breast with pomegranate and blueberry reduction, served on a bed of wild rice and quinoa, with micro bok choy.

Or

Lobster tail with roasted garlic butter on a bed of citrus Rice Pilaf.

or

Vegetarian option upon request.

Miniature trio:

Mango mousse cake, coffee and cardamon creme-brulee, strawberry dipped in dark Belgian chocolate.