### CANAPÉS

(Choose 4 pieces per person. Please see the list.)

#### APPETIZERS

Sweet corn chowder with crispy bacon and chives

or

Red beet carpaccio with raspberry dressing, candied pecans, and fried goat cheese

or

Salmon gravlax with fennel and citrus salad

### MAIN COURSE

Red wine braised beef short rib with celery root, potato mash and seasonal vegetables

OI

Pan-seared miso glazed salmon on a crispy rice cake and stir-fried vegetables

or

Pan-seared chicken supreme with creamy mushroom sauce, green beans with bacon and duchess potatoes

# VEGAN / VEGETARIAN OPTION

Wild mushroom risotto with truffle oil and pine nuts-

# DESSERT

Crème Brûlée

OI

Chocolate lava cake with vanilla ice cream

\$115\* / person plus taxes

\*Prices don't include labour, room rental or service fee
A maximum of 2 choices are allowed for the main course