

- Menu I -

**Appetizer**

Choice of:

**Organic field greens**

with crumbled goat cheese,  
toasted pinenuts and champagne vinaigrette

**Daily soup**

- please ask your server for details -

**Romaine hearts**

with bacon fat croutons, Grana Padano cheese,  
crispy bacon, grilled corn and caesar dressing



**Sorbet**



**Main Courses**

Choice of:

**Daily Seasonal Fish**

with an assortment of vegetables

**Grilled portobello**

with baked eggplant parmesan, tomato sauce,  
fresh basil and melted buffalo mozzarella

**Crackling oven roasted 1/2 chicken (boneless)**

with garlic mashed potatoes,  
baby beets and natural jus

**Grilled center cut Provimi veal T-bone**

with french beans,  
mushroom risotto and natural jus



**Dessert Platter**

Consisting of:

Classic crème brûlée,  
an assortment of ices, ice creams,  
warm flourless chocolate torte  
and seasonal fruit



- preparations and accompaniments may vary -

- \$60 per person excluding beverages, taxes and gratuity -

- \$65 per person with veal T-bone as a choice -

- Menu 2 -

## **Passed Hors d'Oeuvres**

### **Appetizer**

Choice of:

#### **Baby arugula**

with thinly sliced Bosc pear, candied pecans,  
Gorgonzola and balsamic vinaigrette

#### **Tender New Zealand 'arrow' calamari**

grilled with sautéed spinach, blistered cherry tomatoes,  
garlic, caramelized lemon and extra virgin olive oil

#### **Bison carpaccio**

with basil pesto, toasted pine nuts, truffle oil, lemon,  
baby arugula, garlic toast points and caperberries



#### **Sorbet**



### **Main Courses**

Choice of:

#### **Oven baked eggplant and zucchini parmesan**

with grilled Portobello, truffle oil,  
tomato ragout and torn basil

#### **Daily seasonal fish**

with a selection of seasonal vegetables  
-please ask your server for details-

#### **Crackling oven roasted chicken (*boneless*)**

with garlic spun mash potatoes, rapini and red wine jus

#### **Grilled center cut milk fed veal porterhouse**

with wild mushroom risotto, fine beans and veal jus

#### **Canadian 'AAA' beef filet (10 oz.)**

with french beans, baby beets,  
rapini, fingerling potatoes and red wine jus



### **Dessert Platter**



- preparations and accompaniments may vary -
- \$73 per person excluding beverages, taxes and gratuity -
- \$83 per person with Passed Hors d'Oeuvres -

- Menu 3 -

**Passed Hors d'Oeuvres**



**Appetizer Platter**

Vine-ripened tomatoes & buffalo mozzarella salad with roasted garlic, balsamic reduction, extra virgin olive oil, basil and black lava salt, grilled prawns and scallops with wakame salad, seared Ahi tuna with mango-papaya salsa, wasabi, and soya glaze, thinly sliced prosciutto with truffled pecorino and arugula



**Sorbet**



**Main Courses**

Choice of:

**Oven baked eggplant and zucchini parmesan**

**Daily seasonal fish**

**Crackling oven roasted chicken (*boneless*)**

**Canadian 'AAA' beef filet (10 oz.)**

with french beans, baby beets, rapini, fingerling potatoes and red wine jus

**Grilled center cut milk fed veal porterhouse**

with wild mushroom risotto, fine beans and veal jus

**White wine & butter poached Atlantic lobster tail**

with crispy potato frites and seasonal vegetables



**Dessert Platter**



-preparations & accompaniments may vary slightly-

- \$78 per person excluding beverages, taxes and gratuity -

- \$88 per person with Passed Hors d'Oeuvres -

- Menu 4 -

**Passed Hors d'Oeuvres**



**Appetizer Platter**

Vine-ripened tomatoes & buffalo mozzarella salad with roasted garlic, balsamic reduction, extra virgin olive oil, basil and black lava salt, grilled prawns and scallops with wakame salad, seared Ahi tuna with mango-papaya salsa, wasabi, and soya glaze, thinly sliced prosciutto with truffled pecorino and arugula



**Middle Course**

**Daily pasta**



**Sorbet**



**Main Courses**

Choice of:

**Oven baked eggplant and zucchini parmesan**

**Daily seasonal fish**

**Crackling oven roasted chicken (*boneless*)**

**Canadian 'AAA' beef filet (10 oz.)**

**Grilled ostrich fan filet**

with thyme and blueberry risotto,  
rapini, carrots, and natural jus

**Roast rack of Australian lamb**

with honey-mustard-cashew crust, mash potatoes,  
fall vegetables and natural jus



**Dessert Platter**



-preparations & accompaniments may vary slightly-

\$89 per person excluding beverages, taxes and gratuity -

- \$99 per person with Passed Hors d'Oeuvres -