



plated dinner

enhancements

plated dinners are 4 courses and include freshly baked rolls and butter, freshly brewed starbucks® regular and decaffeinated coffee, assorted tazo® teas and condiments

soup

roasted carrot and ginger soup, parsnip curls
wild mushroom bisque, basil pesto, crème fraîche
maple scented butternut squash soup, toasted pecans
oven roasted tomato and red pepper soup, tortilla chips

salads

traditional caesar, herbed foccacia crouton, peameal bacon, asiago cheese
melange of earthbound greens, fine beans, cranberries, radishes, roma tomatoes, balsamic dressing
fresh mozzarella and plum tomatoes, micro green salad, basil emulsion
argula, micro greens, roasted shitake mushrooms, asparagus, thai sesame dressing

free range chicken breast

filled with wild mushrooms and thyme, roasted vegetables, leek orzo, truffle essence 59

grilled salmon fillet

honey roasted sweet potato mash, sautéed garlic spinach and white bean ragout, caper beurre blanc 61

rosemary rubbed beef tenderloin

caramelized onion and mushroom gratin, roasted baby vegetables, green peppercorn reduction 68

almond crusted halibut

argula and edamame bean risotto, baby vegetables, cajun citrus salsa 64

aged prime rib of beef

wasabi spiked potato mash, seasonal vegetables, au jus 62

mushroom gnocchi, truffle cream sauce, paprika oil 4

sun-dried tomato ravioli, roasted red pepper sauce, leek julienne 4

butternut squash tortellini, cumin flavoured emulsion, pancetta croutons 3

thai coconut chicken curry soup 3

large bottled still water~per btl 7

large bottled mineral water~per btl 7

chili lime sorbet 5

champagne sorbet, citrus glaze 5

passion fruit sorbet 5

duo plate of white chocolate and kirsch flavoured mousse, gianduja dark chocolate mousse, fruits and coulis 5

chocolate dipped strawberries~per dz 36

deluxe italian and french pastries~per dz 38

all pricing is per person unless otherwise noted. prices are exclusive of 15% service charges, and applicable taxes.

duo of beef tenderloin and oven roasted chicken breast

truffled yukon mash, seasonal vegetables, sauce madeira 68

provimi veal tenderloin

mustard seed and coriander crust, kalamata olive polenta, roasted baby vegetables, preserved apple sauce 65

dessert

espresso crème brûlée, fresh fruit, crème fraîche
blueberry clafoutis, spiced mango coulis, fresh fruits
chocolate and raspberry panna cotta, fresh berries
house tiramisu, walnut crunch
chocolate pecan tart, maple anglaise

additional fee for guarantees less than 20 ~per guest 5

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