



Dinner Menu

Three Course \$75

AMUSE BOUCHE

Sumac and Coriander Crusted Grilled Lamb Chops – GF, DF

FIRST COURSE (Choose One)

Minestrone Soup – DFO, GFO

Greek Salad with Feta Cheese - V, VO, DFO, GFO

MAIN COURSE (Choose One)

Bacon Wrapped Filet Mignon, Dijon Red Wine Demi-Glace, Truffled Mash Potatoes, Asparagus and Baby Carrots – DF, GF

Black Tiger Shrimp, Coconut Curry Sauce, Steamed Rice, Grilled Naan, and a Tomato, Cucumber, Red Onion Salad – DF, GF

Spinach and Mushroom Stuffed Supreme of Chicken, Mushroom Cream Sauce, Truffled Mash Potatoes, Asparagus and Baby Carrots – DFO, GF

Grilled Vegetable Penne Pasta, Sundried Tomato Pesto Sauce, Garlic Bread – VG, VO, DF, GFO

DESSERT (Choose One)

White Chocolate and Raspberry Cheesecake, Berry Coulis

Bread Pudding, Vanilla Ice Cream, Caramel Sauce

V = Vegan
VO = Vegan Option

VG = Vegetarian
VGO = Vegetarian Option

GF = Gluten Free
GFO = Gluten Free Optio