



OCTOBER 2, 2023

ARTISAN GREENS GF V

Cucumber, tomatoes, shredded carrots, pickled beets, selections of creamy dressings and vinaigrettes

SPICY MELON SALAD GF V

Arugula, feta, Tajin spice, cold pressed canola, lime

BUFFALO CHICKEN COBB SALAD GF

Chicken breast, baby gem lettuce, blue cheese dressing

FALL SALAD WITH LIVING WATERCRESS GF DF V

Roasted and crispy sweet potatoes, squash, pomegranate, spiced pepita dressing

APPLE, ENDIVE AND CHEDDAR SALAD GF V

Butter lettuce, shaved apple, crispy sage, honey Dijon dressing

SHRIMP PO BOY

Shrimp salad, tarragon, chives, lemon mayo

ITALIAN RISOTTO GF V

Green peas, grana padano, crispy leeks

ROSEMARY AND HONEY GLAZED ROAST HAM GF DF

Natural jus, horseradish, mustards

RED WINE BRAISED BEEF SHORT RIBS GF DF

Braising gravy, sherry glazed pearl onions

SEARED STEEL HEAD TROUT GF

Compound butter, lemon and orange zest, capers, parsley, dill, shallots

CREAMY PAPPARDELLE V

Green peas, black pepper, white wine cream sauce

EGGPLANT PARM DF V

Fried panko eggplant cubes, plum tomato sauce, mozzarella, flat leaf parsley

GRILLED BABY BROCCOLI GF V

Garlic oil, sea salt

**CHOCOLATE FOUNTAIN, FRESH SEASONAL FRUIT
CHEF'S SELECTION OF DESSERTS
ASSORTED CANADIAN CHEESE BOARD**

48

GST included

GF GLUTEN-FRIENDLY DF DAIRY-FRIENDLY V VEGETARIAN

PLEASE NOTE: MENU ITEMS SUBJECT TO CHANGE.