

APPETIZER

(Optional)

Grilled Sea Scallops with Baby Spinach Salad and Soft Poached Quail Eggs

\$14.50

Grilled Portobello Mushroom, Vegetables and Goat Cheese layered
With Sun-dried Tomato Pesto

\$14.50

Smoked Salmon rolled with Ahi Tuna Tartar,
Wasabi Mouseline and fried Shallots

\$15.00

Sautéed Quail on Endive Salad with Mushrooms,
Tarragon Vinaigrette

\$15.50

Marinated Seafood Salad on Endive, Frisee and Avacado,
Guacamole Dressing

\$15.50

Lightly Grilled Jumbo Prawn on a Tower of Tomato, Mango,
Cucumber and Avocado, Trio of Peppered Oils

\$16.00

Salad of King Prawns, Crabmeat and Fine Beans,
Spicy Red Bell Pepper Coulis

\$17.00

Lobster Tail Salad with Marinated Zucchini and Roasted Bell Peppers,
Soft-Herb Vinaigrette

\$21.00

TABLE ACCOMPANIMENTS

(Optional Accompaniments to Accent Your Table, Priced Per Table)

Herb and Garlic Extra Virgin Olive Oil and Balsamic Vinegar

\$3.00

Classic Olive Tapenade

\$3.00

Roasted Garlic Hummus

\$3.00

*Dinners include Soup, Salad, and Dessert.
Optional Appetizers are available at an additional cost.
Dinners include Choice of Soup, Salad, Entrée and
Dessert and are based on 4-course minimum*

SOUP

Bermuda Red Onion Bisque, Julienne of Roasted Bell Peppers, Smoked Salmon Rosette

Gordon's Gin & Tomato Soup

Cream of Mushroom Soup, Chives & Truffle Oil

Hot & Sour Broth, Thai Spiced Vegetables

Chicken Broth with Lobster Wonton, Enoki Mushrooms, Vegetable Threads & Herbs
(add \$3.00 per person)

Nova Scotia Lobster Bisque, Fresh Tarragon, Brandy
(add \$3.00 per person)

Delicate White Asparagus Cappuccino, Crispy Foie Gras Ravioli and Spinach
(add \$4.00 per person)

SALAD

Organic Micro Greens, Toasted Pappadum, Roasted Tomato
Toasted Caraway Vinaigrette

Hearts of Romaine, Parmesan Crusted Focaccia Croutons
Caesar Dressing

Red & Yellow Tomato and Bocconcini Salad, Cracked Pepper,
Fresh Basil, Italian Vinaigrette

Charred Portobello Mushroom and Asparagus Salad, Prosciutto Crudo,
Grated Egg, Smoky Tomato Vinaigrette

Boston Lettuce, Radicchio and Endive Salad, Black Olive Crostini
Creamy Goat Cheese & Herb Dressing

Thai BBQ Chicken Salad, Roasted Peppers, Green Beans & Asian Greens
Spiced Mango Vinaigrette

ENTRÉES

Herbs of Tuscany Crusted Baked Half Chicken, Roast Fingerling Potatoes,
Garlic & Charred Onion, Green Asparagus, Celery Infused Jus
\$54.00

Pan Roasted Breast of Chicken, Butter Sautéed French Green Beans,
Garlic Mash, Natural Pan Drippings
\$50.00

Grilled Atlantic Salmon Filet, Glazed with Honey Grain Mustard, Curried Couscous,
Crisp Gai Laan, Lemon Thyme Vinaigrette
\$52.00

Alaskan Smoked Black Cod, Sautéed Spinach,
Parsnip & Potato Puree Herb Broth
\$58.00

Center Cut Grilled Rack of Pork Loin, Roasted Apple & Yukon Gold Mash
Broccoli Rabe, Sun Dried Tomato & Smoky Bacon Jus
\$52.00

Classic Filet Mignon, Forked Red Bliss Potato with Gorgonzola Cheese,
Asparagus Bundle, Red Wine Shallot Sauce, Side of Béarnaise
\$56.00

Ancho Chili Rubbed Veal Chop, Three Potato Gratin
Green Bean Vegetable Wraps, Roasted Corn & Smoked Tomato Jus
\$65.00

Rack of Ontario Lamb, Crusted with Dijon & Herbs
Garlic Mash, Grilled Vegetable, Rosemary Vineyard Sauce
\$70.00

DESSERT

Butter Caramel Blueberry Tart with
Crème Fraiche Sorbet

Chocolate Crème Brûlée with Ginger
Cinnamon Ice Cream

Classic Chocolate Cake, Caramel Sauce
& Fresh Berries

Passion Fruit Charlotte, Mango Coulis
& Fresh Berries

Bittersweet Chocolate Fondant with French Vanilla Ice Cream and Sugared Orange Zest
(add \$3.00 per person)

Fourme D'Ambert Cheesecake, Sour Cherry and Port Wine Compote, Hazelnut Crisp
(add \$3.00 per person)

Ask for our seasonal dessert selection.

SPECIAL DINNER ADDITIONS

INTERMEZZO

Prior to your main course selection,
cleanse your palette with our Masterfully Created Sorbets and Ices!

Pomegranate Sorbet, Vodka and Lime
\$5.00

Tomatillo Sorbet, Calvados Foam
\$5.00

Lychee Ice, Dragon Fruit Splash
\$5.00

Green Apple Ice, Red Current and Papaya Compote
\$5.00

AFTER DINNER ACCOMPANIMENTS

European Cookies, Select Short Bread, Spritz Cookies, and Biscotti
(Based on two per person, priced per person)
\$4.00

Senses Miniatures, Select Miniature Pastry Creations
(Based on two per person, priced per person)
\$7.00

Six Cheese Terrine, Raspberries, Crackers, and Dried Fruit
(Priced per person)
\$7.00

Hand-rolled Truffles, White, Dark & Milk Chocolate
(Priced per Truffle)
\$3.00

*All Dinners are appropriately garnished and include Freshly Baked Rolls & Creamery Butter,
Metropolitan Houseblend Coffee, Regular & Decaffeinated and Selected Teas.*