



## **DINING WEEK MENU**

### **FIRST COURSE**

House Salad -Tossed with herbs, tomatoes, red onions, Parmesan cheese and balsamic dressing

Soup du jour - Fresh soup of the day

Meatball Brochette - Skewered with cherry tomatoes, Basil and dusted with parmesan

Prawn Cocktail - Jumbo shrimp stuffed with Spicy horseradish sauce

### **MAIN COURSE**

Filet Medallions with Baby Bella & caramelized onion compote & Mashed potato pancake

Ravioli with Three cheeses finished with a cream sauce

Le Salmon du chef, Pan seared with herbed lentils with Spinach and a touch of yogurt

Oven Roasted Chicken with Rosemary, lemon and garlic, Parmesan and chive risotto cake and Braised endive

### **DESSERTS COURSE**

Sautéed Fruit – Strawberries, raspberries, lemon and sugar with homemade whipped cream

Sorbet Trio - Raspberry, lemon and black berry cabernet

Chocolate Cheesecake With strawberry puree

Flights of Wine \$15

Choose any three of our wines by the glass

***\$25 does not include beverage, tax or gratuity***