

THREE-COURSE MENU

CHOICE OF SALAD:

HOUSE SALAD

MIXED BABY LETTUCES AND GARDEN VEGETABLES
WITH CRUMBLER BLUE AND CHAMPAGNE VINAIGRETTE

CAESAR SALAD

ROMAINE, HOUSE CAESAR DRESSING, HERBED CROUTONS, TOMATO,
PECORINO ROMANO



CHOICE OF ENTRÉE:

PORKLOIN MILANAISE

ROMANO CRUSTED CUTLETS WITH TOMATO BASIL SALAD
OVER FETTUCINE

POULET SAUTE ARCHIDUC

BREAST OF FREE RANGE CHICKEN WITH BRANDY, SHALLOTS
AND CREAM, GARLIC MASHED POTATOES, SAUTÉED CUCUMBERS

BAY OF FUNDY SALMON

PAN ROASTED, WITH SOFT POLENTA, BROCCOLI FLORETS
AND DILL HOLLANDAISE

PUMPKIN RAVIOLI

WITH CANDIED PECANS AND CARAMELIZED PEARL ONIONS
IN THYME BROWN BUTTER



DESSERT:

DESSERT TROLLEY