

Oven Roasted Tomato Bisque

Cambozola Croustini Touched with Cream, Basil Oil

~ or ~

Quinoa Salad

Cherry Tomatoes, Cucumbers, Kalamata Olives
Red Onions, Apricots, Baby Arugula, Champagne Vinaigrette

Choice of Entrée

Grilled Hand Carved Certified Angus Filet Mignon

Served with Wild Mushroom Sauce Drizzled with Truffle Oil
Horseradish Mashed Potato

~ or ~

Peppered Grilled Ahi Tuna

Champagne Shrimp Risotto, Tomato Jalapeño Salsa

~ or ~

Grilled Australian Rack of Lamb

Rosemary Dijon Mustard, Red Wine Demi Glaze
Horseradish Mashed Potato

Your Selection will be complimented by
Locally Grown Farm Vegetables Served Family Style

Desserts

Chocolate Mousse

White Chocolate Sauce, Fresh Raspberry Coulis, Chantilly Cream

~ or ~

Classic Italian Tiramisu

Layers of Kahlua Coffee Flavoured Lady Fingers with Mascarpone Cheese

All Our Sauces are House Made with Natural Ingredients

Prices Subject to Change