

Mother's Day

Dinner Menu

\$80 per person plus tax and gratuity

Appetizers

- Ontario Burrata, Balsamic Pearls, Basil, Roasted Beets, Orange Beetroot Emulsion
- Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles, Mix Greens
- Ahi Tuna Tartare, Saffron Leek Fonduta, Truffle Aioli, Sweet Potato Chips, Sesame Vinaigrette
- Spring Mix Greens, Raspberry Vinaigrette, Black Figs, Cucumber, Shaved Pecorino
- Soup of the Day

Mains

- Roasted Butternut Squash Ravioli, Gorgonzola, Balsamic Reduction, Lemon Brown Butter, Sage
- Seared Rare Sesame Crusted Ahi Tuna, Honey Spiced Eggplant, Pineapple Chutney, Red Pepper Coulis
- Zucchini Pasta, Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts
- Roasted Cornish Hen, Heirloom Carrots, Rapini, Parsnip Puree, Gooseberry Chicken Jus
- Grilled 6oz Beef Tenderloin, Heirloom Carrots, Rapini, Sweet Potato Gratin, Wild Mushroom Veal Jus
- Roasted Atlantic Salmon, Heirloom Carrots, Rapini, Parsnip Puree, Beluga Lentils & Barley, Chive Oil

Dessert

- Tiramisu, Coulis
- Pistachio & Coconut Cannoli
- Basil Lime Panna cotta
- Sorbet of the Day

Live
pianist/singer
6:00 p.m. to 9:00 p.m.
(background music)