

**Dinner Menu (page 1)**

**First Course**

**Roasted Heirloom Beet**

Crumbled goat cheese, orange segments, pickled fennel, ramp purée, horseradish cream, arugula, balsamic glaze maple walnuts & lemon dressing

**Cookstown Greens**

Roasted grapes, compressed cucumbers, green house cherry tomatoes, chick peas, bell peppers, crumbled goat feta, shallot dressing, sumac & crispy leeks

**Hearts of Romaine Salad**

Jalapeño caesar dressing, maple bacon, candied cookstown tomatoes, focaccia croutons, shaved grana Padano, fresh chives

**Roasted Butternut Squash**

Coconut milk, lemongrass, ginger, crispy pakora, cilantro crema, pear concase, coriander sprouts

**Wild Mushroom Cappuccino**

Truffle whipped crème, wild and enoki mushrooms, crispy shallots, fresh chives

**Duck Prosciutto**

Watermelon, watercress, pickled onions, & honey champagne vinaigrette

**Smoked Salmon**

Potato & leek latkes with crème fraîche, salmon pearls & garden chives

**Chilled Foie Gras Fig Jam**

With frisée lettuce & almond salad, toasted brioche

**Seared Celtic Scallops**

Baby green, chorizo red peppers lemon & olive oil dressing





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## Dinner Menu (page 2)

### First Course

#### Grilled Tiger Prawns

Tomato & papaya tower, parsley, saffron roasted garlic & lime dressing

#### Seared Tuna

Sesame encrusted tuna on a bed of Asian vegetable slaw with citrus soya sauce

#### Warm Crab Cakes

Mustard & chili remoulade, mixed baby arugula lettuce coriander & lime vinaigrette

#### Steamed Lobster

Caramelized sweet potato tower with mango

#### Timbale de Crabe

Crab salad timbale with Avocado yellow & red tomatoes, vinaigrette with crisp Alsatian flat bread

### Main Course

#### Roasted Atlantic Salmon

Grainy dill mustard crust, potato fondue, roasted root vegetable slaw, grilled mushrooms, crispy leeks, baby sprouts & chive oil

#### Provençal Braised Seasonal White Fish

Marinated white fish, capers, black olives, tomatoes, basil, oregano, tomatoes, garlic, white wine, fresh herbs, with herbed tricolor baby potatoes, roasted shallots & leek with fennel, spices & olive oil

#### Diver Bay Scallop

Pan seared jumbo scallops with braised oxtail risotto, tomato gremolata; root vegetable slaw & crispy leeks

#### Arctic Char Fillet

Potato fondue, roasted root vegetable slaw, grilled mushrooms, crispy leeks, baby sprouts & chive oil

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## **Dinner Menu (page 3)**

### **Halibut Fillets**

Potato fondue, roasted root vegetable slaw, grilled mushrooms, crispy leeks, baby sprouts & chive oil

### **Braised Short Rib**

Potato pierogis, cauliflower purée, grilled mushrooms, green beans, heirloom carrot slaw, natural reduction

### **Crispy Skin Chicken Supreme**

Stuffed with Buffalo ricotta & spinach, potato leek cake, roasted squash, spicy Gai Lan & cremini mushroom reduced chicken veloute

### **Herb Crusted Chicken Supreme**

Squash risotto, roasted Cookstown heirloom carrots, & root vegetables, grilled Portobello, sautéed spinach with chimichurri

### **Alberta Lamb Sirloin**

Apple parsnip purée, green & yellow beans, grilled mushrooms, roasted beet, reduced lamb jus, pickled Cookstown heirloom carrots & crispy leeks

### **Roasted Lamb Rack**

With parsley Dijon mustard crust with garlic spun potatoes, oven roasted vegetables & a natural reduction

### **Fillet of Beef Tenderloin**

Crusted with horseradish mustard & fresh herbs, potato fondue, roasted root vegetable slaw, grilled mushrooms, crispy leeks, baby sprouts & chive oil

### **Beef Bourguignon**

Marinated sirloin tips braised to perfection with red wine jus, woods mushrooms, carrots & pearl onions on buttered penne pasta

### **Wild Mushroom Dauphinoise**

Yukon gold potatoes, arugula, goat cheese cream, farmhouse onions and Swiss cheese gratin

### **Ravioli**

Buffalo ricotta, baby spinach, brown butter, red pepper sauce, truffle oil, pine nuts, lemon dressed arugula & Grana Padano

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**Dinner Menu (page 4)**

**Main Course**

**Risotto**

Butternut squash vegetable saffron broth, parmesan Reggiano Crispy Curry Marinated Tofu, oven roasted Vegetables Grilled Portobello Mushroom, sautéed Kales

**Ricotta Gnocchi**

topped white wine sauce and crispy fried sage & lemon zest accompanied by pencil green beans

**Savoury Strudel**

With ricotta & porcini mushrooms draped in a Parmigiano-Reggiano cheese sauce

**Polenta Lasagna**

Served in a plum tomato sauce with Sicilian black olives, grilled eggplant, zucchini & sweet peppers with crispy leeks

**Lemongrass Scented Vegetable Curry**

Coconut cream served on a bed of jasmine rice, garnished with deep fried rice noodles

**Ricotta & Spinach Cannelloni**

In a light cream sauce served with grilled zucchini, peppers & onion

**Butter-Poached Potato Gnocchi**

With spinach and roasted tomato sauce, goat cheese & toasted pine nuts



**Dinner Menu (page 4)**

**Side Dishes**

Crispy golden roasted herb potatoes

Rosemary potato & onion cake

Creamy smashed red skinned potatoes

Gratin dauphinoise potatoes thinly sliced & baked with grated Swiss cheese

Moroccan moussaka couscous with a brunoise of vegetables & tomato thyme purée

Scented basmati rice & coconut milk pilaf

Saffron rice with nuts & sweet dried fruits

Braised leek & carrots with Belgian endives

Baked tomato with rapini

Glazed asparagus & carrots with mustard seed

Ratatouille of Aubergine, onions, tomato, zucchini with coriander

Roasted root vegetables: carrot, parsnip & squash with a honey glaze

French beans & toasted almonds

Tied bundles of market vegetables with ribbon of leek

Steamed greens, cauliflower & broccoli

