

\$60 SET MENU

starters

BEEF CARPACCIO

Truffle aioli, pickled onion, olive oil
rosemary salt, crostinis

MULLED PEAR SALAD

Poached pears, goat cheese, edamame, spinach & arugula
with an apple vinaigrette

SMOKED SALMON ON WONTON

Lemon aioli, pickled onion, capers & dill

entrees

CHICKEN

Maple crusted chicken breast with bourbon cream sauce
Served with mashed potatoes & seasonal vegetables

FLATIRON

Grilled 7oz Flatiron with brandy & peppercorn demi
Served with mashed potatoes & vegetables

LAMB SHANK

Bone in New Zealand lamb, Moroccan spiced tomato
reduction, dried apricot, fresh cilantro,
Served with mashed potatoes & vegetables

AHI TUNA

Sesame crusted, ponzu & wasabi soy
Served with rice & vegetables

VEGETARIAN WELLINGTON

Butternut squash, brie & spinach wellington with mustard chardonnay cream
Served with mashed potatoes & vegetables

desserts

SEASONAL CRUMBLE

Cinnamon crumble & vanilla ice cream

CHOCOLATE PEANUT BUTTER PIE

Smooth & creamy