

GROUP DINNER

Priced per person

Incl. fresh baked ciabatta bread and
Verdicchio 'Olivoro' Tuscan Extra virgin olive oil

All mains served with seasonal vegetables and Chef selection of local potato



MENU A

46.95

Zuppa Stagionale

Chef's selection of seasonal and local ingredient-based soup

or

Insalata Mista

Baby greens | caramelized purple onions | cherry tomato | asiago cheese |
balsamic vinaigrette

or

Tagliatelle alla Bolognese

Al dente long pasta | in house-made pork, veal and beef ragu | parmigiano

Baccala

Poached fresh Atlantic cod | seafood brodetto | steamed mini potatoes | spring vegetables

or

Suprema di Pollo

Supreme of farm raised chicken | butternut squash puree | sauteed swiss chard | roasted mini
potato | confit of cherry tomatoes |
olive oil emulsion

Semifreddo

Semi frozen pistachio mousse | lemon custard | citrus compote

or

Dolce e Frutta Stagionale

Selection of mini pastries, macarons | seasonal berries

Fresh brewed Coffee | Tea

MENU B

49.95

Antipasto di Barbabietole e Lonza

Vanilla scented roasted yellow beets | spiced pecans | goat cheese | in house made capicollo | cherry tomato dressing

or

Insalata Stagionale

Seasonal salad of local kale, arugula, fennel and dried cranberries | citrus dressing

or

Risotto

Chef's selection of seasonal risotto with Arborio rice, white wine and local ingredients

Salmone Arrosto

Roasted Atlantic salmon | thyme roasted mini potato medley | root vegetables | local pea puree

or

Arrosto di Pollo

Roasted skin on farm raised chicken | roasted Yukon gold potatoes | Sicilian marsala wine sauce | local mushrooms | root vegetables

Tortino di Cioccolato Caldo

Warm dark chocolate ganache cake | raspberry and lemon coulis | candied ginger garnish

or

Semifreddo

Semi frozen pistachio mousse | lemon custard | citrus compote

Fresh brewed Coffee | Tea

MENU C

55.95

Antipasto di Barbabietole e Lonza

Vanilla scented roasted yellow beets | spiced pecans | goat cheese | in house made capicollo | cherry tomato dressing

or

Ravioli di Anatra

In house made duck confit stuffed ravioli | warm beurre noisette and sage sauce | pecorino cheese

or

Insalata Cesare

Smart Greens kale | Triple Acre Farms smoked bacon | herbed croutons | shaved parmigiano | Caesar dressing

or

Carpaccio di Manzo

Espresso cured Alberta AAA beef carpaccio | local baby sprout insalatina | baked ricotta crumble | balsamic vinaigrette

Arrosto d' Anatra

Slow roasted confit of Muskovy Duck leg | couscous risotto | lemon cranberry chutney

or

Controfiletto di Manzo

Seared Alberta AAA beef striploin | Parsley | roasted mini potatoes | extra virgin olive oil and garlic salsa verde

or

Trota in Padella

Pan seared Manitoulin rainbow trout | chickpea puree | beurre blanc | root vegetable pavee

Tortino di Cioccolato Caldo

Warm dark chocolate chocolate ganache cake | raspberry and lemon coulis | candied ginger garnish

or

Crème Brulee

Seasonal crème brulee | fresh berries

MENU D

68.95

Antipasto di Salmone

Atlantic salmon gravlax | pine smoked Maldon salt | baby green salad | lemon vinaigrette

or

Tagliolini con Salsiccia e Tartufo

Thin egg pasta | artisan sausage, white wine, and truffle sauce | pecorino cheese

or

Insalata Stagionale

Seasonal salad of local kale, arugula, fennel and dried cranberries | citrus dressing

Filetto di Manzo

Pan seared 8oz AAA Alberta beef tenderloin | roasted rosemary mini red potatoes | zucchini and red pepper sautee | parsley, extra virgin olive oil and garlic salsa verde

or

Cotoletta alla Milanese

Lightly breaded bone in veal prime rib | yellow beet, tomato filet and radish sautee | salsa verde

or

Arrosto d' Anatra

Slow roasted confit of Muskovy Duck leg | couscous risotto | lemon cranberry chutney

or

Suprema di Pollo

Supreme of farm raised chicken | butternut squash puree | confit of cherry tomatoes | olive oil emulsion

Tiramisù tradizionale

Savoiardi cookies | ara azurro espresso | mascarpone cream | cocoa powder | sambuca | Kahlua | espresso reduction | chocolate garnish

Or

Tortino di Cioccolato caldo

Warm dark chocolate chocolate ganache cake | raspberry and lemon coulis | candied ginger garnish

MENU E

34.95

Zuppa Stagionale

Chef's selection of seasonal and local ingredient-based soup

or

Insalata Mista

Baby greens | caramelized purple onions | cherry tomato | asiago cheese | balsamic vinaigrette

Linguine al Pomodoro

Thin long pasta | tomato basil sugo

or

Cotoletta di Maiale alla Griglia

Lemon and rosemary marinated bone in Ontario pork prime rib chop | potato wedges | seasonal vegetables | vin cotto drizzle

Dolce e Frutta Stagionale

Selection of mini pastries | seasonal berries

MENU F-VEGETARIAN MENU

(vegan option available on request)

48.95

Zuppa Stagionale

Chef's selection of seasonal and local ingredient-based soup

or

Antipasto di Barbabietole

Vanilla scented roasted yellow beets | spiced pecans | goat cheese | cherry tomato dressing

or

Cavolfiore Strani

Roasted cauliflower couscous | crotonese pecorino crisp | carrot puree

Zucca Ripiena al Forno

Oven baked butternut squash | sauteed vegetable salad | blistered cherry tomato vinaigrette | crispy chickpeas

or

Melanzane alla Parmigiana

Thinly sliced and pan-fried eggplant layered with tomato passata, fresh mozzarella and parmesan cheese

or

Risotto

Chef's selection of seasonal risotto with Arborio rice, white wine and local ingredients

or

Caponata

Sicilian sweet and sour eggplant with pine-nuts, raisins, celery, garlic and olives | pulled fresh mozzarella | tomato jam | grilled garlic rubbed crostini

Chocolate Bonet

Bittersweet chocolate and amaretto flan | espresso syrup | raspberry gastrique

Or

Semifreddo

Semi frozen pistachio mousse | lemon custard | citrus compote