

SUNSET CEREMONY

Table d'hôte menu

Appetizers

(1 choice)

Classic Caesar

Crisp romaine leaves tossed with bacon bits, parmesan, focaccia croutons and our creamy house dressing

Fattoush Salad

Heirloom tomatoes, sweet bell peppers, romaine leaves, field cucumbers, shaved red onion and fresh mint leaves tossed with a lemon sumac olive oil, and topped with pita chips

Mains

(1 choice)

Eggplant Parmesan

Thin sliced eggplant layered with mozzarella and our fresh roasted tomato marinara. Finished with a balsamic reduction drizzle and fresh basil leaves

Chicken Marsala

Herb roasted chicken supreme, served with roasted herb potatoes, summer vegetables and a light marsala sauce

Salmon Filet

Pan seared Atlantic salmon, served with citrus basmati, summer vegetables, coconut curry broth, and garnished with cilantro leaves

Steak Frites

Grilled 8oz striploin served with hand-cut french fries, tarragon aioli and a brandy peppercorn

Desserts

(1 choice)

Beavertails Sundae

The best of both worlds: BeaverTails bites topped with or vanilla soft serve

Flourless Chocolate Cake

Rich chocolate cake served with fresh berries, raspberry coulis, and a dollop of whipped cream

Strawberry Shortcake

Light angel food cake served with fresh strawberries, strawberry sauce, chantilly cream and powdered sugar

Freshly Brewed Premium Coffee or Tea

\$36.95 per person

HST and gratuity not included

For group reservations: 613-542-7388 (ext:4208)