



## Set Dinner Menu #1

(includes bread service for the table)

Our Caesar Salad  
anchovy & lemon dressing, parmesan, croutons  
Or  
Savoury Butternut Squash Purée

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Simply Roasted Breast of Capon Chicken  
aged cheddar mac & cheese, bacon,  
asparagus, capon gravy  
Or  
Fraser Valley Salmon Fillet  
Rutabaga, roasted lemon baby cabbage, miso aioli  
Or  
Five Mushroom Lasagna  
ricotta, Swiss chard

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Meyer lemon crème brulee, amaretto berries

(\$31.92 per person plus taxes & gratuities)



## Set Dinner Menu #2

(includes bread service for the table)

Our Caesar Salad  
anchovy & lemon dressing, parmesan, croutons

Or

Savoury Butternut Squash Purée

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Simply Roasted Breast of Capon Chicken  
aged cheddar mac & cheese, bacon,  
asparagus, capon gravy

Or

Fraser Valley Salmon Fillet  
Rutabaga, roasted lemon baby cabbage, miso aioli

Or

Five Mushroom Lasagna  
ricotta, Swiss chard

Or

Grilled 10oz New York Striploin  
Yukon mash potato, vegetables,  
peppercorn gravy

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Meyer lemon crème brulee, amaretto berries

(\$41.92 per person plus taxes & gratuities)



## Set Dinner Menu #3

Sparkling toast

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(includes bread service for the table)

Our Caesar Salad  
anchovy & lemon dressing, parmesan, croutons

Or

Savoury Butternut Squash Purée

Or

Ontario Beet Salad  
chèvre, arugula, pickled onion

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Simply Roasted Breast of Capon Chicken  
aged cheddar mac & cheese, bacon,  
asparagus, capon gravy

Or

Seared Alaskan Halibut  
lobster pot pie, vegetables, langoustine gravy

Or

Five Mushroom Lasagna  
ricotta, Swiss chard

Or

Day Roast Fillet of Beef  
salt baked potato, heritage carrot  
red wine gravy, Dijon

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Meyer lemon crème brulee, amaretto berries

(\$52.92 per person plus taxes & gratuities)