

# Menu

## ENTRÉE SOUP & SALAD

*Cinnamon Roasted Butternut Squash - Curry fried pumpkin Seeds  
(VG, GF)*

*Heirloom Tomato Salad- Marinated Bocconcini, Cucumber Ribbons,  
Shaved Red Onion, Focaccia Croutons, Balsamic Reduction Basil Olive  
Oil (VG)*

## PLATED DINNER PLEASE SELECT YOUR CHOICE

*MAPLE WHISKEY BRAISED BEEF SHORT RIB*

*Fingerling & Smoked Gouda Fricassee, seasonal vegetables (GF)*

*OR*

*ROASTED VEGETABLES & WILD RICE STRUDEL*

*Grilled Portobello, Asparagus, Roasted Red Pepper Coulis (VG, V)*

## DESSERT

*Flourless Chocolate Cake served with Chambord Sabayon  
& Fresh Berry Salad*

**PLEASE LET US KNOW ANY DIETARY NEEDS**

*GF- Gluten Free, VG- Vegetarian V- Vegan*

**Dinner Will Be Served with**

*Wine RED or WHITE*

*Assorted Dinner Rolls & Butter*

*Freshly Brewed Premium Coffee and Assorted Traditional & Herbal Teas*