



# PLATED

## APPETIZERS

- ② HEIRLOOM TOMATO SALAD with whipped burrata, grilled peaches, roasted grapes, baby basil, roasted garlic toast
- ② CHICKPEA SALAD with puffed lentils, curried yogurt, cress salad, cumin roasted carrots and marinated cucumber
- ② ROASTED VAREIGATED CARROT SALAD with avocado mousse, orange segments, French beans, pickled mustard seeds and cumin vinaigrette
- ② ROASTED CORN CHOWDER with garlic croutons, scallions, charred corn, roasted red peppers, ramp oil
- ② TOMATO SOUP with coconut milk, poached prawns, garlic toast, Thai basil, and hearts of palm
- ② LOBSTER AGNOLOTI with grilled corn, tomato bisque, butter braised lobster pieces, pickled zucchini, pea shoots and parmesan
- ② RICOTTA GNOCCHI with soy glazed mushrooms, charred onion relish, chives, sweet peas and lemon butter sauce
- ② TROUT CRUDO with pumpkin puree, grilled peaches, pickled chilis and toasted pumpkin seed cream
- ② DUCK CONFIT with foie gras mousse, parsnip puree, sautéed shimeji mushrooms and fresh baked pain aux lait with maple butter



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## MAINS

- ② RED WINE BRAISED BEEF SHORT RIB with grilled corn and caramelized onion polenta, braised pearl onions, slow roasted heirloom carrots, kohlrabi and walnut slaw
- ② ROASTED CHICKEN SUPREME with glazed fingerling potatoes, charred carrot puree, grilled zucchini and red onion salad, chili and garlic sautéed green beans
- ② ROASTED LAMB RACK with summer vegetable bean cassoulets, sautéed morels, wilted swiss chard, parsnip puree and rosemary jus
- ② CHILI AND GARLIC RUBBED BEEF TENDERLOIN with truffle mashed potatoes, fried hen of the woods mushrooms, grilled asparagus, crispy artichokes and natural jus
- ② PAN SEARED PICKERAL with saffron scented celeriac puree, butter poached fingerling potatoes, olive oil poached cherry tomatoes, fennel and blood orange salad
- ② CHILI AND LIME MARINATED SALMON FILLET with avocado mousse, roasted cauliflower, grilled honey dew, corn puree, and crispy spiced tortilla



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## DESSERTS

- ② S'MORES TORTE dark chocolate torte with burnt marshmallow ice cream, brown butter graham crumble and torched meringue
- ② SPICED APPLE CAKE with black walnut ice cream, apple butter, salted caramel, preserved apples and ginger cookie crumble
- ② COCONUT PANNA COTTA with rum braised pineapple, mint infused watermelon, ginger cookie crumble, sesame seed crisp and vanilla meringue
- ② CHOCOLATE TERRINE with lavender milk crumb, cocoa nibs, white chocolate ganache, house made strawberry ice cream
- ② LEMON AND POPPY SEED OLIVE OIL CAKE with honey and almond ice cream, sesame tuille, and strawberry rhubarb compote
- ② VANILLA CRÈME BRULEE served in mason jars with lemon and almond biscotti