



Date Night

Friday, November 20th, 2020

TO SHARE

CHARCUTERIE BOARD

cured meats, crackers, pickles, mustard and assorted international cheeses

SOUP

CREAMY SWEET POTATO BISQUE

rich orange in colour and oh so creamy, this is comfort food!

SALAD

GRILLED ROMAINE HEART

grilled heart of romaine, shaved parmesan cheese, garlic herb crostini, crispy prosciutto, garnished with a lemon wedge and drizzled with a peppercorn caesar dressing.

SUSTENANCE

CHATEAUBRIAND FOR TWO

a 16 oz. alberta beef tenderloin, sautéed fresh wild mushroom, roasted rosemary baby potatoes, garden vegetables and topped with hollandaise sauce.

[OR]

SALMON FILET

a grilled salmon filet, lemon butter scallops, asparagus, lobster ravioli, covered in tarragon cream sauce.

[OR]

CRAB STUFFED CHICKEN

a succulent chicken supreme stuffed with crab, accompanied with creamy fresh wild mushroom risotto, garlic and rosemary baby carrots, and a roasted red pepper sauce.

SWEET ENDINGS

TRIPLE CHOCOLATE MOUSSE

fresh berries, whipped cream, fresh mint.

[OR]

PECAN PIE

peanut butter chocolate ice cream, whipped cream and fresh strawberries.

\$149/couple

[5] courses PLUS a bottle of wine from our reserve list