

**69 per person**

**excluding additional options, beverages,  
taxes and gratuity**

**A P P E T I Z E R**

**SALT BAKED ORGANIC BABY BEETS**

Honey ricotta, pickled strawberries, baby spinach, pearl  
couscous and toasted almonds

**M A I N C O U R S E S**

Choice of:

**DAILY SEASONAL FISH**

Crushed potatoes, assortment of seasonal vegetables

**VEGETARIAN PAN ROASTED POTATO GNOCCHI**

(TERRA ORIGINAL) Sautéed mushrooms, grilled corn,  
roasted sweet peppers, peas, spring onion, truffle  
essence, roasted garlic cream and fine Parmesan

**CANADIAN 'AAA' BEEF FILET (8OZ.)**

Seasonal vegetables and mashed potatoes

**CRACKLING OVEN ROASTED CHICKEN**

Seasonal vegetables, mashed potatoes and red wine jus

**SEAFOOD CLAY POT DONABE**

Lobster, prawns, today's fish, mussels, clams, Noodles,  
mushrooms, carrots, scallions, Napa cabbage and Dashi

**D E S S E R T**

**DESSERT DUO**

Chef's daily creation

First Name: \_\_\_\_\_

Last Name: \_\_\_\_\_

*(Please Print)*



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## APPETIZER

SALT BAKED ORGANIC BABY BEETS

## MAIN COURSES

Choice of:

- DAILY SEASONAL FISH
- VEGETARIAN PAN ROASTED POTATO GNOCCHI
- CANADIAN 'AAA' BEEF FILET (8OZ.)
- CRACKLING OVEN ROASTED CHICKEN
- SEAFOOD CLAY POT DONABE

## DESSERT

DESSERT DUO

## COFFEE SERVICE

Choice of:

- |  |  |
|--|--|
| <input type="checkbox"/> AMERICANO     | <input type="checkbox"/> D. AMERICANO  |
| <input type="checkbox"/> TEA - REGULAR | <input type="checkbox"/> HERBAL: _____ |
| <input type="checkbox"/> CAPPUCCINO    | <input type="checkbox"/> D. CAPPUCCINO |
| <input type="checkbox"/> LATTE         | <input type="checkbox"/> D. LATTE      |
| <input type="checkbox"/> ESPRESSO      | <input type="checkbox"/> D. ESPRESSO   |