# 78 per person

## excluding additional options, beverages, taxes and gratuity

## APPETIZER

PROSCIUTTO & BUFFALO MOZZARELLA

Sliced peaches, warm tigelle and baby arugula

## MAIN COURSE

#### 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 (80Z.)

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

### DESSERT

#### DESSERT DUO

Chef's daily creation

Last Name:

(Please Print)

# 78 per person

## excluding additional options, beverages, taxes and gratuity

APPETIZER

PROSCIUTTO & BUFFALO MOZZARELLA

MAIN COURSE

- DAILY SEASONAL FISH
- □ VEGETARIAN PAN ROASTED POTATO GNOCCHI
- CANADIAN 'AAA' BEEF FILET (80Z.)
- CRACKLING OVEN ROASTED CHICKEN
- SEAFOOD CLAY POT DONABE

## DESSERT

DESSERT DUO

### COFFEE SERVICE

Choice of:

- AMERICANO
- TEA REGULAR
- CAPPUCCINO
- LATTE
- ESPRESSO

- D. AMERICANO
- HERBAL:
- D. CAPPUCCINO
- D. LATTE
- D. ESPRESSO