



## FIRST COURSE

### *Appetizer Platter for Two*

A sampling of shrimp stuffed with scallions, sun dried tomatoes, Asiago cheese, panko breaded and fried served with wasabi aioli; grilled marinated beef and Haloomi cheese skewers; carrot roulades stuffed with artichokes, red onions, roasted red peppers, kalamata olives, spinach and feta.

## SECOND COURSE

A bed of spinach, topped with radish, strawberries and goat cheese drizzled with strawberry vinaigrette.

## THIRD COURSE

Butternut squash, bruschetta tomatoes, arugula and lightly tossed Orecchiette pasta in a garlic and parmesan white wine sauce.

## FOURTH COURSE

(Choice of)

### *Lobster Risotto*

Saffron, lobster and goats cheese risotto topped with vodka steamed lobster tail.

### *Prime Rib*

House roasted prime rib served with all the fixings.

### *Stuffed Cornish Hen*

Whole Cornish hen stuffed with a cranberry and walnut infused stuffing, slow roasted and finished with an herb infused pan jus.

### *White Chocolate Salmon Wellington*

Fresh salmon filet, minced egg and spinach wrapped in puff pastry – baked golden and served with a chocolate beurre blanc.

### *Cauliflower Steak*

Pan roasted thick cut cauliflower “steak” topped with a kalamata olive and heirloom tomato compote.

*All main courses (except Lobster Risotto) are served with daily potato and vegetable.*

## FIFTH COURSE

### *Chocolate Fondue for Two*

A warm chocolate fondue served with an assortment of dippers.

**\$60.00 per person (excludes tax & gratuity)**