

# Flavours of Fall

3 Course Dinner \$45

## Appetizers

Sweet Potato & Caramelized Apple Soup

Finished with Maple Crème Fraiche, Chives (GF)

Grape & Olive Caesar Salad

Crisp romaine, Grana Padano parmesan, bacon, smoked paprika crouton (GF)

Salmon Gravlax Salad

Cured salmon filets, crisp arugula blend, poached quail egg, lemon tarragon vinaigrette. (GF/LF)

## Entrees

Oso Bucco

Braised veal shank cutlet. Served with duchess potatoes, seasonal vegetables, rich veal jus.

Citrus Salmon Filet

6oz fresh Atlantic salmon filet pan seared, with citrus dill beurre blanc.

Served with seasonal vegetables and saffron rice pilaf.

Chicken Fettucine Pesto

Homemade fettucine, grilled chicken breast, sauteed mushrooms, peppers, onions, sundried tomatoes. Served with pesto cream sauce and garlic toast. \*Vegetarian On Request

8oz Prime Rib upcharge \$15.00

Mashed potatoes, seasonal vegetables, house made veal jus & Yorkshire pudding

Surf & Turf - Add 6 oz Lobster Tail - \$25

## Desserts

Red Velvet Oreo Cheesecake

Served with Vanilla Crème Anglaise, Chantilly Cream

Homemade Pumpkin Pie

Served with Chantilly Cream, Fresh Berries

Peach Schnapps Crème Brulee (GF)

Peach liqueur, Chantilly Cream, Fresh Berries