



## PRIX FIXE MENU (INCLUDES GRATUITY) \*drinks not included

### APPETIZER

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#### GARDEN SALAD (GF|VEGAN)

Locally sourced spring mix, cherry tomatoes, cucumber, red pepper, pepitas, cherry balsamic vinaigrette

#### CABBAGE BALLS

“Green cabbage, brown rice, tomatoes, onion, celery, gf panko breading”, marinara, balsamic reduction, parsley

### MAIN COURSE

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#### STUFFED PORK TENDERLOIN (GF)

8oz Ontario pork tenderloin, wild mushroom, rosemary, parmesan & gf panko stuffing, creamy cucumber & onion salad, garlic mashed potatoes, sauce au poivres

#### CHICKEN ASIAGO PENNE (GF OPTION)

Penne pasta, grilled chicken breast, red pepper, onion, garlic asiago cream sauce, crispy prosciutto, focaccia bread

#### POTATO & PEANUT CURRY (VEGAN|GF OPTION)

Roasted Burbank potatoes, charred serrano pepper, coconut & peanut curry sauce, jasmine rice, toasted naan bread, yogurt mint chutney

### DESSERT

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#### BUTTERMILK CHOCOLATE LAVA CAKE

Moist in-house buttermilk chocolate cake, molten dark chocolate ganache, white chocolate drizzle, whipped cream, fresh mint