

Table d'Hote Menu

SALAD BAR

Fresh Watermelon, Cucumber & Arugula Summer Salad (GF,V,*VEGAN)

Freshly diced watermelon, local cucumber, wild arugula & romaine lettuce.
Tossed with Macedonian feta cheese, fresh mint, and dressed with a Balsamic & Basil Vinaigrette
(*Can be made vegan with prior notice*)

Orange Sesame Chicken Slaw (GF,DF)

Seasoned roasted chicken breast, shredded carrot & cabbage, snap peas, fresh orange segments, scallions & cilantro. Dressed with an Orange & Ginger Vinaigrette, tossed with toasted almonds & sesame seeds

Classic Italian Chopped Salad (GF)

Fresh romaine & iceberg lettuce, marinated artichoke hearts, sundried tomatoes, capers, toasted chickpeas, Genoa salami, mozzarella & Parmigiano Reggiano
Tossed with a Red Wine & Herb Vinaigrette

Cowboy Caviar (GF,DF,V,VEGAN)

Roma tomatoes, red onion, black beans, black-eyed peas, peaches & cream corn, bell peppers, mild poblano peppers & cilantro. Dressed with a toasted Cumin & Lime Vinaigrette.

Artisan Green Salad

Fresh local greens served with your choice of house-made dressings. Including house-made Red Wine & Herb Vinaigrette (GF,DF,V,VEGAN), and house-made Creamy Curried Mango Dressing (GF,V).

Salad Bar Feature - Jalapeno Popper Dip

Cream cheese & sour cream base mixed with freshly grated cheddar cheese, crispy bacon lardons, pickled and fresh mild jalapenos & fresh herbs Served with an assortment of crackers and fresh vegetable crudité.

Soup du Jour

Ask your server about our daily soup creation. Served with fresh, house-baked bread.

ENTREES

Crispy Rice Paper Wrapped Sockeye Salmon & Tiger Prawn Parcel (GF,DF)

Wild sockeye salmon & tiger prawns glazed with a Vietnamese-style Tamari Caramel wrapped in a crispy rice paper parcel with shredded carrots & Sui Choy cabbage.
Served with Bok Choy, Sesame Forbidden Rice, and a Hoisin & Lime Sauce

6oz AAA Sous-Vide Center Cut Top Sirloin Steak with Bearnaise Sauce (GF)

6oz Center Cut Top Sirloin steak seared, then cooked slowly & gently until a perfect medium-rare is achieved. Served with herb-roasted Parisian potatoes, sauteed broccolini with lemon & pine nuts, and a classic Bearnaise sauce

Bacon Wrapped, Goat Cheese & Date Stuffed Pork Tenderloin (GF)

Roasted pork tenderloin wrapped in bacon and stuffed with goat cheese & dates.
Served with thyme roasted fingerling potatoes, braised cabbage, and a fennel & apple cider sauce

Coconut Milk & Cashew Korma (GF,DF,V,VEGAN)

Creamy coconut milk & cashew base spiced with authentic, mild & warming Korma spices.
Full of roasted vegetables such as cauliflower, butternut & peas,
served atop a bed of fragrant, steamed basmati rice

DESSERT BAR

Banana Pudding

Fresh banana, vanilla wafer cookies, sweetened condensed milk, vanilla bean & cream base.
Topped with bruléed bananas.

Local Rhubarb & Strawberry Kuchen

Delicious "Country-Style" white cake topped with house-made custard and a fresh rhubarb and strawberry compote. Finished with a caramelized sugar & oat crumb, served with Chantilly Cream.

Barry Callebaut Belgian Chocolate Fountain (GF)

Served with fresh strawberries and marshmallows.

Assortment of Squares

Lemon Meringue Pie, English Trifle, House-made Pecan Pie & our daily selection of Homemade Cheesecakes.
(Please notify your server if you require a gluten-free or vegan dessert)

ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT
PRIOR NOTICE ACCORDING TO SEASONALITY & AVAILABILITY