

The Ladies FOURSOME

Playbill DINING ROOM
Cheminus at
Theatre Festival

Prime Buffet SALAD BAR

Country Club Cobb Salad (GF), Playbills' Greek Salad (GF, Vegetarian), Creamy Peanut & Chili Crisp Udon Noodle Salad (Vegan), Artisan Mixed Greens (GF, DF, Vegetarian, Vegan), Chipotle Yam & Potato Salad (GF, Vegetarian), Charcuterie Board

CHEF'S STATION

Beef Sliders with House Bacon Jam, Camembert Cheese, Chipotle Aioli & Arugula.

ENTREES

Sockeye Salmon with Lemon & Herb Compound Butter (GF)
Roast Chicken with Sauvignon Blanc & Tarragon Cream Sauce (GF)
Vegan Fried Sage & Toasted Hazelnut Linguine with Roasted Butternut Sauce (DF, Vegetarian, Vegan)
Pulled Pork Potato Wedge Poutine (GF)
Charred Broccoli with Tahini Dressing (GF, DF, Vegetarian, Vegan)
Confit Garlic & Cherry Tomato Gnocchi with Prawns. Finished with Fresh Basil & Parmigiano Reggiano
Steamed Vegetable Medley with Creamery Butter (GF, Vegetarian)

CARVE

Herb & Garlic Crusted Roast Leg of Lamb (GF, DF)

DESSERT BAR

Warm Guinness Chocolate Cake
Lemon Mascarpone Tiramisu
Assortment of House-Made Desserts. Including: Eclairs, Assorted Bars, Truffles, Cheesecake, Pecan Pie, Chantilly Cream and more.
Barry Callebaut Belgian Chocolate Fountain (DF, GF)
Served with fresh strawberries, pineapple & marshmallows.

(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