

Dinner Menu "B"

\$78.00 per person

Appetizer

Choice of:

Zaatar Spiced Baby Octopus & Calamari

hummus, kale, olives, chili

Burrata & Prosciutto

macerated fruit, white balsamic, savoury granola,
pan bread

Baby Gem Lettuce Caesar

smoked tomato salsa, strip bacon, rye croutons,
grana padano

Main

Choice of:

P.E.I. Beef Tenderloin

with Chef's daily vegetables and garlic whipped mash

Fogo Island Cod

beluga lentils, charred broccoli, oven cured tomatoes,
compressed sturgeon caviar, squash sauce

Pan Roasted Half Chicken

mustard spaetzle, braised red cabbage, celeriac puree,
honey & horseradish dressing

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Lindt Chocolate Torte

passion fruit caramel, coffee caramel ice cream

Mixed Berry Mille-Feuille

lemon curd, vanilla mousse, berry coulis

Vanilla Bean Crème Brulee

nutella mousse, soft-baked hazelnut chocolate chip cookie

***Light Dessert Option (instead of above choice): Shared Platters of Bymark's House made cookies and biscotti (\$73.00 per person with this option)**