

Dinner Menu "C"
\$90.00 per person

Warmed Blackbird Bakery Focaccia & Cultured Butter- Additional \$2 per person

Appetizer

Choice of:

Ontario Burrata

tomato consommé, heirloom tomato, grilled endive, pistachio

Harissa Steak Tartare

quail egg, baba ganoush, lavash, pickled mushroom

Scallop Crudo

compressed watermelon, green curry crème fraiche, coriander salt

Main

Choice of:

8oz P.E.I. Grass Fed Tenderloin

with Chef's daily vegetables and roasted confit potato

Pan Roasted Halibut

corn & chanterelle risotto, salsa verde

Lamb Rack & Confit Shank

Israeli cous cous, almonds, eggplant, smoked yogurt, olive tapenade

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch, toasted meringue

Tiramisu Doughnuts

kahlua cream, espresso chocolate sauce, crisp biscotti crumb

Selection of Boutique Cheeses

***Light Dessert Option (instead of above choice): Shared Platters of
Bymark's House made cookies and biscotti (\$85.00 per person with this option**