

Dinner Menu "C"

\$88.00 per person

Appetizer

Choice of:

Ontario Buffalo Stracciatella

carrot & beet salad, champagne vinaigrette

Harissa Steak Tartare

quail egg, baba ganoush, lavash

Hamachi Sashimi Compressed Pineapple

passion fruit puree, dehydrated smoked chili
& horseradish

Main

Choice of:

8oz P.E.I. Grass Fed Tenderloin

with Chef's daily vegetables and garlic whipped mash

Ahi Tuna

stewed fennel & tomato, rapini, basil puree

Cashew Crusted Lamb Rack

lamb dumplings, gai lan, water chestnut

Daily Pasta *available for parties of 16 people or less

Dessert

Choice of:

Bymark Chocolate Bar

white & dark chocolate mousse, caramel crunch
toasted meringue

Dulce de Leche Doughnuts

chocolate sauce, honey comb

Selection of Boutique Cheeses

***Light Dessert Option (instead of above choice): Shared Platters of
Bymark's House made cookies and biscotti (\$83.00 per person with this option)**