

**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

**Classic Steak Tartare**

white anchovy, quail egg, herb salad, grilled toast

**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 & chantrelle risotto, salsa verde

**Lamb Rack & Sous Vide Lamb Shoulder**

couscous, raisins, eggplant, almonds, 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**