

Dinner Menu "C"

\$92.00 per person

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

Appetizer

Choice of:

Ontario Burrata

warm sourdough, winter squash, macerated grapes, pumpkin seeds, vincotto

Classic Steak Tartare

white anchovy, quail egg, herb salad, grilled toast

"Blue Crab" Crab Cakes

shaved brussel sprout salad, cajun remoulade, lemon

Main

Choice of:

8oz P.E.I. Grass Fed Tenderloin

with Chef's daily vegetables and roasted confit potato

Grilled Swordfish

herb gnocchi, celery root puree & crumble, rapini, saffron butter

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:

Double Chocolate Chip Warm Skillet Cookie

chocolate crunch, vanilla ice cream, espresso caramel ganache

Tropical Fruit Pavlova

lemon curd, soft meringue, passion fruit

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)**