



## SAMPLE DINNER MENU

### Choice of Appetizer

*Roasted Beets, Gorgonzola, and Walnuts Napoleon*

*Baked Brie with Port poached Apples, Fresh cracked Pepper, Honey and Nuts*

*Homemade Gravlox Salmon with a Honey Mustard Dill Emulsion*

### Choice of Entrée

*Grilled Sirloin Steak with a Mushroom Port Cream Sauce*

*Braised Lamb Shank with Seasonal Vegetables*

*Double Pork Loin with a Red Wine, Apple, Shallots and Honey Glaze*

*Pan-Seared skin on Salmon fillet with a Garlic Chive Butter Sauce*

*Sautéed Shrimp Provençal, Tomatoes, Garlic and Parsley*

*Creamy Quinoa Risotto with Parmesan and Vegetables*

### Choice of Dessert

*Flourless Chocolat Fondant*

*Floating Island*

*French Style Apple Tart*

*Ice Cream*

**Prix fixe Menu \$49.95 per person**

*Wine & Beer available at an additional cost.*

**\*\*Tax and gratuity are not included\*\***