

### **Lunch Menu Highlights**

#### Vegan Tacos

Corn Tortilla| Walnut & mushroom taco “meat” | tomato | lettuce | shredded vegan cheese | salsa| cilantro

#### Chicken Florentine

Creamy spinach and sun-dried tomatoes/starch & vegetables

#### Salmon Herb de Provence

Herb pan-seared salmon | Sauce Verte | starch & vegetable

#### Portabella Mushroom Ravioli

Wild forest mushroom | English peas| truffle oil

### **Dinner Menu Highlights**

#### ***Portabella Mushroom Ravioli***

Wild forest mushrooms | fresh herbs | truffle oil

#### ***Filet Mignon***

Red wine demi-glaze | herb compound butter | starch | seasonal vegetables

#### ***Chicken Roulade***

Asparagus | Parmesan cheese | wrapped in Prosciutto | lemon & thyme preserved sauce | starch

#### ***Chilean Sea Bass***

Poached in a citrus | vanilla butter | chili threads | crispy risotto cake | Calabrain chili oil | seasonal vegetables

#### ***Salmon Herb de Provence***

Herb pan-seared salmon | Sauce Verte | starch & vegetable

#### ***Seafood Risotto***

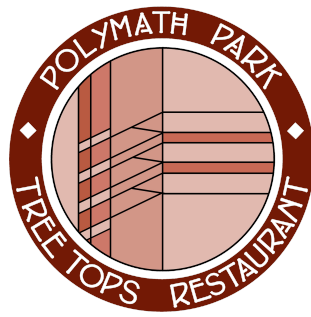
Shrimp | Langostino | Crab | lemon herb risotto | seasonal vegetables

#### ***Grilled Vegetable Terrine***

White bean and truffle puree | dehydrated sunchokes | roasted shallot sphere | beetroot tuile

These menu highlights are a guide to what type of cuisine we offer. **Please note it is all subject to change.** We are happy to accommodate most dietary restrictions or allergies. A Vegan diet can be accommodated for all experiences except Brunch.

You can call with any questions 877.833.7829 ext 3 we are here to make your experience the best it can be!



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