



Prix Fixe \$70.00/pp for 2

Choice of 1 starter, 2 entrees and 1 dessert

€ One glass of Nest sparkling wine each

starters & shareables

Soup Of the Day - Chef's creation served with local sourdough bread

Sumac Roasted Carrot - Rosewood estates wildflower honey, pepita, lemon greek yogurt, hummus, cilantro (veg) (gf)

Chevre & Mushroom Phyllo Pouch - Phyllo pouch filled with chevre € cremini mushrooms, served with sauteed peppers, onion with balsamic reduction (veg)

Caprese Salad - Fior di latte, heirloom tomato, basil, balsamic reduction (veg)

Meatballs & Crostini - Seasoned beef meatballs with romesco tomato sauce and parmesan

Traditional Flatbread - Creme fraiche, bacon, caramelized onion, gruyere, thyme

Forest Flatbread - Creme fraiche, cremini, pancetta, gruyere, chives

Petite Charcuterie - Chef's choice of 3 cheeses € 2 meats

entrees

Steak & Frites - 8oz Striploin served with frites and aioli

Wild Mushroom Risotto - Locally sourced assortment of mushrooms and parmesan (veg)

Oven Baked BC Wild Caught Salmon - Citrus-herbed couscous, honey dill raita with seasonal vegetables

Seared Lamb Sirloin - Mint compound butter, fragula salad with seasonal vegetables, celeriac puree

Black Tiger Shrimp Pappardelle - Garlic lemon white sauce, wilted greens, parmesan

dessert

Dessert Platter - Chef's choice of sweet treats

Please identify any dietary restrictions to your server to ensure your courses are modified appropriately.



We're Feast On® certified! This means that we meet a stringent set of standards set by the culinary Tourism Alliance to prove that we are committed to sourcing Ontario grown and raised ingredients.