



Starter Suggestions

Sweet Potato Soup with Lemongrass, Thai Curry and Roasted Coconut
Roasted Red Pepper Soup with a Grilled Sea Scallop and a Lime Crème Fraiche
Roasted Tomato and Coconut Milk Soup
Mixed Field Greens with Blueberries, Roasted Corn, Tamari Almonds and a Honey Lemon Vinaigrette
Red and Yellow Heirloom Tomatoes, with Bocconcini, Basil and Extra Virgin Olive Oil
Hearts of Romaine with Herbed Crouton Crisps, Caesar Dressing, Pancetta and Shaved Asiago
Salad of Frisee, Watercress, Shaved Asparagus, Parsley and Avocado with Lemon Truffle Vinaigrette
Lemony French Beans with Niagara Prosciutto, Toscana Cheese and Walnut Vinaigrette
Christoph's Smoked Salmon with Leek and Black Olive Toasts
Pingu Bresaola with Extra Virgin Olive Oil and Pink peppercorns
Sesame Seared Ahi Tuna with a Celeriac Remoulade

Mains Suggestions

Cedar-Planked Pacific Salmon with Fennel, Baby Beets and Roasted Fingerling Potatoes
Halibut Fillet Braised with Cherry Tomatoes, Tarragon and served with Wild Rice Pilaf
Seared Tuna Crusted with Sesame and a Ginger Drizzle and Wasabi Infused Mashed Potatoes
Filet Mignon with English Mustard Butter, Pinot Noir Jus and Shoestring Frites
Rack of Lamb with Braised Artichokes and Sweet Pepper Gnocchi
Supreme of Chicken with Roasted Orange and Rosemary Jus, Served on a Bed of Sweet Potato Mash
Chicken Tikka Masala on a Bed of Basmati Rice with Cucumber Raita and Cool Mint Chutney
Slow Roasted Berkshire Pork Loin with Artichoke and Mushroom Ragout and Parsnip
Grilled Tiger Shrimp with Parsley and Pea Risotto
Braised Short Ribs with Sweet & Sour Red Wine Sauce and Parmesan and Rosemary Roasted Potatoes
Herb-roasted Organic Chicken with Shiitake Bubble and Squeak
Goat Cheese Gnocchi with Wilted Swiss Chard & Sage Brown Butter

Desserts

Cognac Mousse with Niagara Stone Fruits and Berries
Blackberry Tartlet with Almond Crust
Decadent Chocolate, Caramel and Meringue Torte
Lime Coconut Cheesecake with Fresh Berries
Baked Golden Apple, Wrapped in Puff Pastry with a Cinnamon Tapenade
Tropical Mango Tarte
A Trio of Mini Crème Brule
Chocolate, Passion Fruit & Cappuccino