



Organic Menu

\$65.00

Puree of Artichoke Soup
Garnished with Garlic Crostini, shaved Parmesan

Mache and Arugula Salad
Sprinkled with sundried Bing Cherries and spicy Oven Roasted Walnuts
Splashed with Champagne Vinaigrette

Grain Fed Wellington County Beef Tenderloin
Accompanied with Truffle Mash Potato

Or

Open Range Chicken Supreme
Presented with Butternut Squash Risotto,
Drizzled with Sage Brown Butter Sauce

Single Serving of Swiss Chocolate Truffle
Presented with Organic Seasonal Coulis

Or

Single Serving of Apple Pie,
With fresh Whipping Cream

Freshly Brewed Coffee, Regular and Decaffeinated and Tea