

Signature Menu

Amuse Bouche

Gulf Shrimp & Mango Shooter

Soup

*Granville Farms Tomato Soup
Scented with Gin*

Appetizer

*Arugula Salad
Organically Grown Arugula Lettuce
Unripened Goats Cheese
Smoked Duck
Apple Vinaigrette*

Intermediate

*Granny Smith Apple Sorbet
Served in an Apple*

Entrée

*Chicken Breast
Pan Roasted Chicken encrusted with
Sundried Cranberry, Goat Cheese & Peanuts
Cranberry Balsamic Glaze*

Dessert

*Chocolate Fountain
Dipping Delights
Strawberries, Bananas, Peaches, Mango
Grapes, Cherries, Pineapple
Marshmallows, Pretzels, Graham Crackers*

Signature Menu

Amuse Bouche

*Fresh Shucked Oyster Shooters
Grey Goose Vodka Mignonette*

Salad

*Watermelon Steak & Muskoka Berry Salad
Crisp Watermelon & Fresh in Season Berries
Handpicked Greens Goat Cheese
Cranberry Vinaigrette*

Appetizer

*Gulf Shrimp
Tempura Prawns with Grilled Lime
Pickled Cucumber Carrot Slaw
Sweet Chili & Mango Drizzle*

Intermediate

*Lemon Sorbet
Served in a Lemon*

Entrée

*Medallions of Canadian Angus Beef Tenderloin
Garlic Yukon Gold Smash Potatoes
Choron Sauce*

Dessert

*Baileys Crème Brûlée
Caramelized Sugar Crust
Milk Chocolate Dipped Spoon*