



PRIVATE DINING MENU

Menu #1

First

Choice of - Chefs Spring
Salad
or
Soup Creation of
the week

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Main

Choice of - Hylife Pork Loin,
Manitoba Chicken Breast,
"ASC" Fresh Salmon

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Dessert

Choice of - Individual
Cheesecake, Crème Brûlée

\$60 per guest
excluding tax & gratuity

Menu #2

For the table

Bread Service including
whipped butter & Hummus

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First

Heirloom Pickled
Manitoba Beets
Herb Chèvre Mousse,
Pistachio, Rocket Greens

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Main

Choice of - Braised Beef
Short Rib, Hylife Pork Loin,
Manitoba Chicken Breast,
"ASC" Fresh Salmon

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Dessert

Strawberry Rhubarb Tartlet,
White Chocolate Mousse,
Streusel & Berries

\$75 per guest
excluding tax & gratuity

Menu #3

For the table

Bread Service including
whipped butter & Hummus

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First

Choice of - Hylife Pork Belly
& Scallops or Sesame Kissed
Salmon Tartar

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Main

Choice of - CAB Beef Tender-
loin, Hylife Pork Loin,
Manitoba Chicken Breast,
"ASC" Fresh Salmon,
or
Braised Beef Short Rib

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Dessert

Choice of - Flourless
Chocolate Cake with
Pistachio & Chocolate Dome
or
Lemon Curd Tart

\$90 per guest
excluding tax & gratuity

Parking included.

***(Final menu choices, side dishes & accompaniments
will be finalized with the chef after booking)***

Please inform us of any allergies or intolerances in advance