

spa cottage dinner experience

SMALL BITES & TAPAS (choice of one item)

crab cakes with grilled roasted red pepper rémoulade sauce

grilled pumpernickel bruschetta with crisp apples, goat cheese, and prosciutto

potato latkes topped with smoked salmon and horseradish crème fraîche

APPETIZERS (choice of one salad or soup)

Salad

arugula with grilled peaches, goat cheese and toasted pistachios dressed with sherry vinaigrette

spinach with roasted beets and goat cheese dressed with white balsamic vinaigrette

Soup

butternut squash with brown butter, sage and nutmeg crème fraîche

thai coconut and pumpkin soup

ENTREES (choice of one item)

All entrees come with your choice of either potato ste. anna, hasselback sweet potatoes, or butternut squash and white truffle risotto

Beef

grilled beef sirloin marinated with shallot-thyme sauce

braised short ribs with chocolate and rosemary

Poultry

chicken marsala

Seafood

seared salmon with mustard and brown sugar glaze

seared scallops in thai red curry and coconut broth

Vegetarian

butternut squash, sage and goat cheese ravioli with toasted hazelnuts and sage-brown butter

pan-fried tofu with sesame soy dressing over jasmine rice

Risotto

ontario sweet corn risotto with chives and parmesan cheese

duck confit and shiitake risotto

DESSERT (choice of one dessert)

molten chocolate cake, served with crème fraîche ice cream and espresso bitter chocolate sauce

warm almond & pear frangipane torte, served with vanilla calvados anglaise, cinnamon pear chip

Please return all of your choices to your sales advisor no less than two weeks prior to your arrival. Thank you.