



Dining Under the Stars

Benvenuto

Eggplant Caponata

Roasted eggplant, pine nuts, currants, cured tomato, fresh basil and mint, balsamic, crostini

Appetizers

Minestrone Soup

Tuscan black kale, heirloom carrots, cannellini beans, sweet peas, parm tuile

OR

Baby Gem Salad

Little gem leaves, fresh herbs, valentine radish, edamamé, walnut, avocado, pecorino romano, sherry vinaigrette

Pasta

Mushroom & Truffle Risotto

Carnaroli rice, oyster and cremini mushrooms, black truffle sauce, parm

OR

Lobster Rigatoni alla Vodka

Fresh in-house rigatoni, lobster claw, fresh basil, vodka sauce

Mains

NY Striploin

12oz Wellington County AAA grass-fed, shoestring potatoes, blackberry gastrique, parsnip crème, rapini

OR

New Brunswick Salmon

Wild New Brunswick salmon filet, black Venetian rice, parsnip crema, agrodolce, rapini

Desserts

A variety of house-made desserts and filled chocolates

\$125 per person

Plus HST