

# TABLE D'HÔTE

\$40\*  
per person

Choice of One (1) Appetizer, Entree and Dessert

## APPETIZERS

### KALE & ROMAINE CAESAR SALAD

Organic Baby Kale, Crispy Romaine, Shaved Parmesan, House Made Creamy Garlic Dressing, Roasted Garlic, Lemon, Parmesan Crisps | **Add Bacon Bits - No Charge**

### BUILD YOUR OWN TOMATO & GOAT CHEESE BRUSCHETTA

Red & Yellow Vine Ripened Tomatoes, Whipped Goat Cheese, Fresh Herbs, Garlic, Sea Salt, Toasted Garlic Baguette

### SOUP DU JOUR

Daily Chef Inspired Creation

## ENTRÉES

### GENGHIS KHAN LAMB SHANK

Braised New Zealand Lamb Shank, Ginger, Garlic, Mild Curry, Honey, Sea Salt, Lime, Hoisin Glaze, Sesame  
Served with Vegetable & Starch, or Rice of the Day

### ROASTED PORCHETTA STYLE PORK TENDERLOIN

Roasted Pork Tenderloin, Prosciutto, Fresh Tuscan Herbs, Garlic, Toasted Fennel Seeds, Red Wine Shallot Jus,  
Served with Vegetable & Starch, or Rice of the Day

### GRILLED VEGETABLE & GOAT CHEESE STACK

Seasonal Grilled Vegetables, Canadian Goat Cheese, San Marzano Tomato Sauce, Crispy Quinoa Cake,  
Fresh Tuscan Herbs & Oil, Served with Vegetable & Starch, or Rice of the Day

### CHICKEN PARMIGIANO

Hand Breaded Chicken Breast, Panko Parmesan Crust, San Marzano Tomato Sauce, Mozzarella, Spaghetti Marinara,  
Parmesan Reggiano, Fresh Tuscan Herbs & Oil

### CHICKEN & WILD MUSHROOM ALFREDO

Creamy Alfredo Sauce, Grilled Chicken, Wild Mushrooms, Fettuccine Pasta, Parmigiano Reggiano, White Wine, Truffle Oil,  
Garlic, Parmesan Reggiano, Fresh Tuscan Herbs & Oil

## DESSERT

### APPLE CINNAMON FRITTERS

Local Apples, Tempura Batter, Cinnamon Sugar, Vanilla Ice Cream, Salted Honey Caramel Sauce

### HOUSE MADE ICE CREAM OF THE DAY

Chef Created Ice Cream, Berry Coulis, House Made Sponge Toffee

### JUANITA'S HOME MADE MAPLE BUTTER TART & ICE CREAM

Gluten Free Crust, Warm Buttery Filling, Local Honey Caramel Sauce, Vanilla Ice Cream

\*Plus applicable taxes and gratuities