

# PLATINUM | DINNER

70.00 plus tax and gratuity

*groups of 8 or more, by reservation*



## SOUP



Feature Soup – Ask about today's Preparation

Tomato and Dill Soup

## SALAD



Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,  
Cherry Tomatoes and Spiralized Watermelon Radish

Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan

## APPETIZER



Maple Glazed Pork Belly, Citrus Aioli with Garlic and Cardamom with Spicy Frizee Salad

Classic Style Bruschetta, with Heirloom Tomatoes and Topped with Lindsay Goat Cheddar

Seared Scallops, Pancetta, Scallions, Garlic, Corn Purée

## ENTRÉE



From Around the World - Ask about today's Preparation

Black Eyed Pea Risotto - Bacon, Corn, Beetroot Greens Wilted with  
Camembert, Topped with Crispy Fried Noodles

Confit Duck Leg, Orange Ginger Sauce, Garlic and Herb Smashed Potato

Feature Pasta – Ask about today's Preparation

Side Ribs Cooked Sous Vide for 24 Hours and 4 Hours Smoked in a Southern Style BBQ Sauce with  
Fresh Apple Cider Slaw, Mashed Potatoes and Seasonal Veg

Grilled Artisan Farms Beef Tenderloin on Roasted Fingerling Potatoes with a  
Roasted Shiitake Demi Glace and Seasonal Vegetables

Feature Catch – Ask about today's Preparation

## DESSERT



Fresh Daily Dessert Selections

Coffee & Tea