

3 COURSE LONDONLICIOUS DINNER

\$40 per person



APPETIZERS



Feature Soup – ask your server for details

Caesar Salad with Romaine, Grana Padano, Crostini, Lemon,
Creamy Garlic Dressing, House Cured Pancetta

Slegers Salad with a Blend of 16 Organic Greens Tossed with
Cherry Balsamic Dressing, Watermelon Radish, Heirloom Tomatoes

Brushetta with Roma and Heirloom Tomatoes, Shallot and Garlic Marinated in
Basil Infused Olive Oil and Sweet Balsamic Reduction Topped
with Grana Padano and Purple Basil

Mexican Street Corn Lollipops with Grilled Corn Cobs Coated
with Sour Cream Lime, Chili Aioli, Cojita and Cilantro

ENTRÉE



Pork Belly Fusilli with Tips of Ontario Asparagus, Vodka Cream Sauce

Sauteed Turbot with Smoked Garlic and Parmesan Cauliflower Puree, White Truffle Oil

Smoked Pork Side Ribs with Southern Style BBQ Sauce, Coleslaw, Garlic Mashed Potato

Confit Duck Leg with Cooked Sous Vide, Herb and Garlic Smashed Potato

Chipotle Marinated Cauliflower Steak with Roasted Fingerling Potatoes

New York Striploin with Frites, Adobo Aioli,
Choice of Seasonal Vegetables or Mexican Street Corn

DESSERT



Fresh Daily Dessert Selections