



October 20th - November 5th

Flavours – Dinner Set Menu

\$35pp*

Appetizers

Choice of one

Bang Bang Shrimp Taco

Avocado Salsa, Sweet Chili Aioli, Sweet Pepper Slaw

or

Wild Mushroom Salad

Warm Mushrooms, Goat Cheese Crumble,
Roast Cipollini, Baby Kale and Spinach
with a Maple Balsamic Vinaigrette

Mains

Choice of one

Pappardelle Surf and Turf

Pappardelle Noodles with a Meatball Stuffed with Shrimp in a Smoked Garlic Tomato Sauce

or

Rainbow Trout

Almond Crusted with Sweet Sriracha Emulsion and served with Beet Quinoa

or

Roast Porkloin

with a Brandy Dijon Cream Sauce and Truffle Risotto

Dessert

Choice of one

Pumpkin Pie

Served with Local Honey Crème Fraiche

or

Apple Crumble Crème Brulee

With Maple Whipped Cream

**Taxes & gratuities are not included