

GROUP DINNER MENU

INCLUDES COFFEE & TEA

FIRST COURSE

choose one:

CAESAR SALAD

romaine lettuce, bacon bits, herb croutons, creamy garlic dressing, shaved asiago, parmesan cheese, charred lemon, roasted capers

BAKED BRIE EN PHYLLO

phyllo-wrapped brie, thyme honey, candied pecans, apple ginger compote

FUNGI FLATBREAD (v)

cream sauce, wild mushrooms, red onion, mozzarella, arugula, truffle oil

MAIN COURSE

choose one:

CEDAR PLANK SOCKEYE SALMON (gf)

maple ginger sauce, white basmati, seasonal vegetables 61

BEEF SHORT RIB & GNOCCHI

slow-braised beef, caramelized onions, wild mushrooms, demi-glace 69

WILD MUSHROOM RISOTTO (gf, v)

parmesan, truffle oil, crispy leeks, herb oil 56

DESSERT

choose one:

RASPBERRY LEMON CHEESECAKE

raspberry sauce

CHOCOLATE TRIFLE CAKE (gf)

white & dark chocolate shell, chocolate mousse, caramel centre, gluten-free cake base

CARROT CAKE (vegan, gf)

sweet coconut cream cheese, roasted walnuts, cinnamon spices

All prices are exclusive of applicable taxes & gratuities. Subject to change.

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.