

APPETIZER (choose one of the following)

Daily Soup

Parsnip & Pear Salad

Organic Mixed Greens, Anjou Pear, Fried Parsnips, Asiago Cheese & Sliced Almonds w/ Rice Wine Vinaigrette

Atmosphere Greens Salad

Organic Mixed Greens, Oven Roasted Pear, Herbed Goat Cheese & Caramelized Onions w/ Roasted Red Pepper Vinaigrette

Chicken & Duck Liver Pâté

w/ French Baguette, Peach Chutney & Pickled Beets

<u>ENTRÉES</u>

(choose one of the following)

Braised Beef in Red Wine

w/ Wild Mushrooms, Root Vegetables & Yukon Gold whipped Potatoes, finished w/ a Peppercorn-Merlot Jus

Roasted Chicken Supreme

Free-Range Chicken Supreme w/ Goat Cheese Stuffing, Roasted Mini Potato & sautéed Seasonal Vegetables, finished w/ a roasted Pine Nut Compote

Wild Pacific Salmon

w/ a Peppercorn Crust, Maple & Orange Accents, Fresh Arugula & Seasonal Vegetables,

Vegetable Terrine

Seasonal Vegetables, Sticky Rice, Fresh Mango, Avocado & Rocket



HOMEMADE DESSERTS

(choose one of the following)

Chocolate Caramel Walnut Cheesecake Raspberry Cheesecake Vanilla Crème Brûlée

BEVERAGES

Each meal includes one glass of your choice of our House Red Wine or House White Wine ~ Vineland Estates Tintern Ridge, Niagaga, Ontario