

Amelia's Garden

First Course

Crispy Pork Belly with Chipotle Honey Sauce and Crispy Leeks
Leek and Lemon Crab Cake with Tarragon Aioli and a Small Green Salad
Seasonal Salad (vegan)

Second Course

Seasonal Sorbet

Third Course

Sous Vide Beef Tenderloin

with Sauce Bordelaise, Pomme Puree and Seasonal Vegetables.

Oven Roasted Salmon Filet

Dill & Pink Peppercorn Compound Butter, Leek Risotto & Seasonal Vegetables.

Curried Cauliflower "Steak"

Curry Marinated Cauliflower with a Tahini Dressing, Roast Mixed Vegetables and Fingering Potato (Vegan and Gluten Free)

Fourth Course

Decadent Chocolate Raspberry Torte

with fresh Raspberry Coulis and Espresso Chantilly Cream

Seasonal Cheesecake

Chocolate Tart

Salted Oat Crust & Sour Cherry Sauce

Vegan, gluten free & diabetic friendly

Coffee & Tea

\$70 per person, plus HST & Gratuity