



Saturday & Sunday, May 12 & 13
4 pm - 8 pm
Dinner Menu \$54 *per person*

Suggested wine pairings:

Sparkling 'Vouvray' Wine
 from France

Melon de Bourgogne
 PEC Ontario

Domiciano, Malbec, Argentina

Petit Chablis
 from France

Sauvignon Blanc
 From New Zealand

Raspberry/Framboise
 Amazing Dessert Wine
 3 oz.) Niagara, Ontario

**Choose any 3 wines
 for \$22**

Peach and Parma Ham Salad – *marinated
 feta, endive, walnuts, lavender dressing*
 OR

Shrimp Cocktail 3 Ways – *avocado,
 cucumber and chili shrimp, Caesar and
 sausage shrimp, tempura and Ponzu shrimp*

Triple AAA Steak – *truffle fries, honey roast
 vegetables*
 OR

Pan Roasted Sea Bass – *langoustine
 paella, mango salsa*
 OR

**Slow Roasted Tarragon Chicken
 Supreme** – *blue cheese and apple slaw,
 saffron potato*

Carrot Cake & cream cheese Ice Cream
 OR

Espresso Crème Brûlée

TODAY:
**A complimentary
 Mimosa or Sparkling
 Wine for the Ladies.**

**Sparkling Wine
 by the Glass**
*Mimosa (Sparkling Wine
 & Orange Juice) (6 oz.) \$8*
*Sparkling Wine Crémant
 from France) (6 oz.) \$8*
*Prosecco Sparkling Wine
 Italy (6 oz.) \$8*

• 18% gratuity will be added to bills for this special event