



100
ELEMENTS

TABLE D'HOTE MENU #1

\$20 for 3 courses

Mulligatawny Soup

Curry Flavoured Velouté, Rice and Brunoise of Apple

Poached Medley of Seafood Cocktail GF

Remoulade Sauce

Apple Gorgonzola Salad GF

Blackberry Vinaigrette

Croquette of Cheese Celestine

Tomato Coulis

Roast Stuffed Pork Loin

Herbed Chorizo Sausage and Wild Rice-Stuffing, Wild Mushroom, Demi-Glace Sauce

Pan Seared Piccata of Chicken

Parmesan, Panko Crusted, Lemon Butter Sauce

Grilled Salmon Steak GF

Sweet Mild Maple Dijon Sauce, Fresh Dill

Vegetable Cannelloni Primavera

Tomato Sauce

The Above Entrées are Served with Seasonal Vegetables

Starch of the Day

Chocolate and Cinnamon Pots de Crème GF

Crème Chantilly

Spelt Spiced Carrot Cake

White Chocolate Buttercream, Toasted Coconut

Raspberry Gratin

Sponge Topped with Raspberry Compote, Vanilla Custard

Caramel Apple Cheesecake

Caramel Sauce and Crème Chantilly

GF - Gluten Free

