



Prix Fixe Menu

\$50 per person for 3 courses.
Add wine pairing for \$25.00. 6oz servings.

STARTER

Caramelized Onion Soup
garlic herb crouton · gruyère cheese
Wine Pairing : Tawse 20 Mile Bench Cabernet Merlot VQA 6oz

OR

Mansion Chopped Salad
cherry tomato · oven dried tomato · sweet corn · Bright's feta cheese · chick peas · black beans ·
kale · grilled chorizo sausage · avocado · peppers · honey lime vinaigrette
Wine Pairing: Tawse 20 Mile Bench Chardonnay VQA 6oz

ENTREE

Lemon & Rosemary Roasted Chicken
gnocchi · broccoli · oven-dried tomato · shiitake mushrooms · leeks · spinach
toasted pistachio, tomato & micro green salad · natural pan jus
Wine Pairing: Oyster Bay Sauvignon Blanc 6oz

OR

Crab Crusted Salmon
tomato · golden beets · carrots · zucchini · pearl onions
roasted potatoes · fresh basil pistou broth · crispy potato nest
Wine Pairing: Kim Crawford Pinot Noir 6oz

DESSERT

Chocolate Raspberry Bomb
Blood Orange Caramel

OR

Vanilla Cheesecake
Wild Berry cinnamon compote

COFFEE OR TEA