

START

Antipasto di Mare

House made signature seafood salad

French Service warm bruschetta

French Service clams cassino

PRIMI

Pasta Del Giorno

Penne pomodoro

· sorbet intermezzo ·

ENTREE

Carved 'AAA' strip steak

Sliced and served on a bed of arugula, tomatoes, parmigiano reggiano and aged balsamic vinegar

DESSERT

Gelato accompanied with seasonal fruit cut and serve guest cake

Coffee and tea

Complimentary punch station. One soft drink per person

\$54.95
plus tax & gratuity

START

Soup creation of the day

SALAD

Niagara food specialties Bresoala, arugula, parmigiano, balsamic, truffle dwarf peaches

PASTA

Housemade rigatoni pomodoro

· sorbet intermezzo ·

ENTRÉE

(choose one)

Pork Tenderloin

Roasted Ontario pork tenderloin, bacon, onion, apple and icewine compote, demi glace.

Catch of The Day

Oven baked Atlantic salmon, Konzelmann Chardonnay butter sauce, trend farms sorrel

DESSERT

Niagara strawberry flambe

\$65.00

plus tax & gratuity

START

Fresh Burrata cheese, oven roasted tomatoes, local arugula topped with imported olive oil from Abruzzo

PRIMI

Duet of housemade rigatoni pomodoro and gnocchi alla Norcia

· sorbet intermezzo ·

ENTREE

Surf and Turf

Medallion of veal tenderloin served with breaded jumbo shrimp, crushed potatoes and chefs vegetables

DESSERT

Seasonal classic French entremet

Coffee and tea

\$85.00
plus tax & gratuity

START

Marinated grilled vegetables, goats cheese, local trend farm greens and sun-dried tomato emulsion

PRIMI

Duet of ricotta filled ravioli with pomodoro sauce and porcini mushroom risotto

ENTREES

Veal Val D'aosta

Breaded and pan seared milk fed veal stuffed with prosciutto and fontina cheese, sided chefs potatoes and vegetables

Chicken Piccata

Boneless, skinless chicken breast dipped in egg batter and pan seared, lemon sauce, sided with chefs potatoes and vegetables

Oven Baked Salmon

Oven baked Atlantic salmon with lemon and dill, Beurre blanc sauce, sided with chefs potatoes and vegetables

DESSERT

Mixed berry and lime chiffon cake with toasted meringue

Coffee and tea

\$95.00
plus tax & gratuity