



# Dinner Suggestions

All dinners are accompanied by  
a Medley of our Chef's Seasonal Vegetables  
Freshly Baked Rolls and Flatbreads

Dessert

Coffee and Tea

\*Dessert menu attached

## ONE

California Greens  
Sundried Tomato Pesto Vinaigrette  
Slow Roasted Prime Rib of Beef au Jus  
Traditional Yorkshire Pudding  
Roasted Yukon Gold Potatoes

\$45.00

## TWO

Boston Bibb Salad  
Red Wine Vinaigrette  
Oven Baked Atlantic Salmon Fillet with a  
French Herb Crust and Lemon Dill Sauce  
Saffron Scented Rice

\$43.00

## THREE

Fresh Assorted Greens with Cherry  
Tomatoes, Julienne Carrots  
Berry Vinaigrette  
Grilled Smoked Pork Chop  
Apple Cider Demi Glaze  
Roasted Sweet Potato

\$43.00

## FOUR

Baby Spinach Salad with a Warm  
Creamy Sweet Garlic Bacon Dressing  
Candied Pecans and Dried Cranberries  
Broccoli Stuffed Boneless Grain-Fed  
Chicken Breast  
Ontario Chardonnay Sauce  
Rosemary Rubbed Oven Roasted  
New Potatoes

\$43.00