



3 courses for \$26.09

Optional wine pairing for additional \$12

First Course:

Choice of

Wild Mushroom Ravioli

Arugula, Walnut Pesto, Parmesan Reggiano

or

Jerk Braised Pork Trotters

Black Mission Fig Grand Marnier Jam

Second Course:

Choice of

Spiced Carrot Ginger Orange Soup

Crème Fraîche, Cilantro

or

Mixed Greens Salad

Dried Cherries, Mushrooms, Stilton, Walnuts, Balsamic Vinaigrette

Third Course:

Choice of

Red Wine Braised Beef Cheeks

Potato Gratin, Baby Carrots, Jus

or

Maple-Soy Glazed Salmon

Basmati Rice, Radish & Fennel Slaw

or

Rosemary Skewered Pork Tenderloin

Garlic-Marjoram Mixed Beans, Wilted Spinach

or

Black Pepper Pasta

Sun-dried Tomatoes, Wild Mushrooms, Stilton Cream