

TABLE D'HÔTE

choose one from each section

TO START

SOUP OF THE DAY

chef's inspired creation, served table side

LINTON SALAD

arugula, almonds, strawberries, goat cheese, pineapple chili vinaigrette

SESAME SALMON

cucumber souse, micro greens, miso drizzle

PRIME BEEF TIKKA

raita dressing, aloo frites

THE MAIN EVENT

PETIT FILLET

6 oz Canadian Prime beef, garlic butter

SEAFOOD SPECIAL

chef's market inspired creation

SMOKED PORK RACK

12 oz, sweet spicy chutney

FRENCH HONEY-ROASTED CHICKEN SUPREME

11 oz free range chicken breast, preserved lemons

WILD MUSHROOM RISOTTO

mushrooms, spinach, toasted pistachios

BIG IT UP \$12

10 oz of filet mignon or 18 oz Canadian Prime bone in rib steak

SIDES

SAUTÉED WILD MUSHROOMS
GRILLED ASPARAGUS
CHERRY TOMATOES

BAKED POTATO
TRUFFLE CAPELLINI
SWEET POTATO FRIES

TO FINISH

VANILLA CRÈME BRULÉE

anise and nut biscotti

CHOCOLATE SEMIFREIDO

milk chocolate and espresso, with dark chocolate macaroon

40 PER PERSON

18% gratuity is added to all groups of eight or more.