



Red Seal Dining Fall 2020

\$100/person

Sample Menu

Cocktail hour

Prawn and Scallop Skewers, Basil Parmesan Pesto

Mini Beef Wellingtons, Horseradish Aioli

French Onion Soup Stuffed Mushrooms, Parmesan and Mozza Garnish

Soup And Salad

Champagne Spinach and Berry Salad

-Strawberry, Raspberry and Blackberry, Avocado And Goat Cheese, Champagne Dressing

Lobster Bisque

-Coined Lobster, Crab Cake

Sorbet

Watermelon and Strawberry, Balsamic Glaze

Entrée

Bacon Jam Stuffed and Wrapped Pork Tenderloin

Asparagus/spinach/shallot stuffing, Twice Baked Smashed Potato, Carrot and Blue cheese puree, Roasted Red Pepper

Dessert

Chocolate Lava Cake, Homemade Vanilla Maple Ice Cream