

XO MENU V

STARTER

fried rock shrimp, spicy chilli sauce & lemon aioli
wild mushroom ravioli, mushroom truffle cream sauce, fried leeks

SOUP/SALAD

southern style crab bisque
caesar salad, parmesan shavings, brioche croutons, caesar dressing

ENTRÉE

thyme roasted organic nova scotia salmon
braised bok choy, ginger rice croquette, apricot soy glaze

bell and evans chicken
proscuitto, smoked mozzarella and rosemary redskins

prime beef filet
caramelized onions potato cake & sautéed spinach,
red wine reduction

DESSERT

vanilla bean crème brulee, berries, peppermint brownies
warm chocolate molten cake, amarena cherries, kirsch whipped cream

XO MENU VI

STARTER

fried rock shrimp, spicy chill sauce & lemon aioli
wild mushroom ravioli, mushroom truffle cream sauce, fried leeks
jumbo shrimp cocktail, avocado salsa, cocktail sauce

SOUP/SALAD

southern style crab bisque
caesar salad, parmesan shavings, brioche croutons, caesar dressing

ENTRÉE

prime bone in rib eye
potato and caramelized onion cake, sautéed spinach
red wine demi glaze

prime new york strip
au gratin potatoes, sautéed spinach, red wine demi glaze

prime beef filet
potato and caramelized onion cake, sautéed spinach
red wine demi glaze

thyme roasted organic nova scotia salmon
braised bok choy, ginger rice croquette, apricot soy glaze

bell and evans chicken
proscuitto, smoked mozzarella and rosemary redskins

DESSERT

vanilla bean crème brulee, berries, peppermint brownies
chocolate molten cake, amarena cherries, kirsch whipped crème