

## 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