



Now serving daily
5-7pm

Appetizers

Choice of:

Chipotle Skewers

Noisettes of grilled beef, petite cucumber Asian salad and cilantro cream

Greystone Salad

Arrugola, radicchio, poached pear, stilton cheese, candied walnuts and lemon mustard vinaigrette

Mushrooms

7 perfect mushrooms stuffed with Alaskan king crab, baked with white wine and lemon

Fattoria L'Ott ovo / Bianco Toscana

Entrée:

Choice of:

Risotto

Arborio rice, slow cooked in chicken stock with wild mushrooms, chives, sage and marinated filet skewers, finished with truffle mascarpone

Cilantro-Lime Grilled Chicken Breast

Served in a tangy pineapple sauce and fresh shaved corn

Salmon

Wrapped with apple wood smoked bacon, pinot noir reduction sauce over corn and bokchoy risotto

Flat Iron Steak

Grilled, sliced with wild field mushrooms, caramelized onions, melted Maytag blue cheese, and a cabernet reduction sauce

Bourbon Brined Pork Chop

Braised red cabbage, ginger mashed potato and a whole grain mustard demi-glace

Cabernet Sauvignon ~ McWilliams, "Hanwood Estate", S.E. Australia '05

Dessert:

Lemon Roll

Sponge Cake layer filled with lemon cream and covered with strawberry sauce

Coffee, Decaf, Tea

*** \$35 per person – plus tax & gratuity ***

*** Pairing Wine - \$45 per person-plus tax & gratuity***

Not applicable for groups of more than 8 guests