

\$40.95 +hst

# November

## TASTERS NIGHT

November 28, 2024 | 5:45pm or 8:00pm

### **FIRST COURSE**

Ribollitta Soup

White beans with vegetables in a tomato broth

### **SECOND COURSE**

Winter Salad

Tangerines, red onion, and dried cranberries over spinach - topped with a lime vinaigrette

&

Stuffed Filo

Flakey filo pastry stuffed with peaches and brie - served with raspberry coulis

### **THIRD COURSE**

Chicken Gordon Bleu

Breaded chicken, stuffed with swiss cheese and ham

### **FOURTH COURSE**

Seared Scallops

Seared scallops drizzled with a lemon butter sauce

### **FIFTH COURSE**

Limoncello Cannoli

Crisp cannoli filled with a limoncello flavoured filling

\$40.95 +hst

# November

## TASTERS NIGHT

November 28, 2024 | 5:45pm or 8:00pm

### **FIRST COURSE**

Ribollitta Soup

White beans with vegetables in a tomato broth

### **SECOND COURSE**

Winter Salad

Tangerines, red onion, and dried cranberries over  
spinach - topped with a lime vinaigrette

&

Stuffed Filo

Flakey filo pastry stuffed with peaches and brie - served  
with raspberry coulis

### **THIRD COURSE**

Chicken Gordon Bleu

Breaded chicken, stuffed with swiss cheese and ham

### **FOURTH COURSE**

Seared Scallops

Seared scallops drizzled with a lemon butter sauce

### **FIFTH COURSE**

Limoncello Cannoli

Crisp cannoli filled with a limoncello  
flavoured filling