

a la Carte

Starters

Savoury Crepes

Assortment of Seafood, Lamb and Chicken Crepes. Accompanied by a savoury sauce

Warm Wild Mushroom and Goat Cheese Tarts

Sautéed wild mushrooms with creamy goat cheese atop a crispy puff pastry round.

Grilled Vegetable Terrine

Layered grilled vegetables with goat cheese and fried tomatoes

Roasted Cherry Tomato vol-au-vents with Basil Ricotta

Slow roasted cherry tomatoes with basil ricotta stuffed into crispy puff pastry vol-au-vents.

Assortment of Homemade Ravioli

Porcini and Pecorino, Sweet Potato and Sage, Rosemary Veal and Ricotta, Roasted Butternut Squash

Sesame Seared Tuna

With Seaweed Salad, Pickled Ginger, Wasabi and Fried Wonton

Tilapia fish cake with capers and lemon

Fresh tilapia with capers and lemon topped with a homemade dill, cornichons tartar sauce

Salads

Arugula Salad with Roasted Baby Onions and Tomatoes

Spinach Salad with mandarin and toasted almonds

Almond crusted goat cheese salad with raspberry dressing

Bulgarian Salad with roasted peppers, onions and walnuts

Mesculan Salad with toasted pumpkin seeds, dried apricots, cranberries and caramelized onions

Insalata Mista Italian Mixed greens with onions, cherry tomato, toasted pine nuts and Parmigiano Reggiano

Mains

Whole Roasted and Stuffed Chicken

Whole chicken de-boned and stuffed with a cornbread, dried fruit stuffing and roasted with a garlic rosemary crust.

Chicken Saltimboca

Chicken cutlet lightly breaded and topped with prosciutto, wild mushrooms and mozzarella cheese

Beef Wellington with Gorgonzola

Filet mignon topped with sautéed wild mushrooms, caramelized onions and gorgonzola cheese then wrapped in crispy puff pastry and baked until golden brown.

Guinness and Wild Mushroom Stuffed Beef Tenderloin

Beef Tenderloin stuffed with Guinness braised wild mushroom stuffing

Involtini of Beef

Beef escalope rolled with asparagus, prosciutto and Asiago cheese and topped with a homemade zesty tomato sauce

Pistachio Stuffed Rosemary Porchetta

Pork loin with a pistachio corn bread stuffing and roasted with fresh rosemary and topped with caramelized pear chutney

Apple Curry Stuffed Pork Tenderloin

Pork tenderloin stuffed with an apple raisin curry stuffing

Veal Marsala

Veal scallopini lightly breaded with a wild mushroom Marsala wine sauce

Veal Limone

Veal scallopini lightly breaded with a Parmigiano Lemon Sauce

Tandoori Salmon Filets with Mango Mint Relish

Salmon filet marinated in Tandoori and wrapped in phyllo and baked with a mango mint relish on top

Balsamic Fig Crusted Salmon filet with Fresh Parsley and Dill

Salmon filet baked with a fig and balsamic crust and topped with fresh parsley and dill

Mechoui Lamb

A Moroccan Style Leg of Lamb slow roasted with a garlic, yogurt and herbed crust

Rosemary and Garlic Rack of Lamb

Rack of lamb slow roasted with a fresh rosemary and roasted garlic crust

Sides

Sweet Potato and Leek al Forno

Thinly sliced sweet potato layered with caramelized leeks and mushrooms

Grilled Stuffed Eggplant Rolls

Grilled eggplant stuffed with ricotta cheese and baked with a zesty tomato sauce

Butternut Squash with Tangerine and Sage Glaze

Butternut squash discs slowly roasted with a tangerine and sage glaze

Slow Roasted Balsamic Tomatoes

Roma Tomatoes slow roasted with whole cloves of garlic onions, and Balsamic

Baked Baby Stuffed Potatoes

Whipped potato cups stuffed with smoked bacon and chives

Grilled Asparagus Amandine

Grilled Asparagus with lemon almond vinaigrette

Baby Carrots Au Gratin with Horseradish Dijon Crust

Baby carrots baked with a thyme horseradish Dijon crust

Tomato Tartlet with caramelized onions and cured black olives

Freshly sliced tomatoes with caramelized onions and smoked mozzarella atop a crispy butter pastry tart shell.

Roasted Root Vegetables in a Maple balsamic glaze

Sweet Potato, Turnip, Rutabaga and Parsnips roasted with a maple balsamic glaze

Butternut Squash and Toasted Almond Soufflé

Whipped Butternut Squash with toasted almonds, caramelized onions and roasted garlic

Stuffed Zucchini Au Gratin

Zucchini stuffed with a Parmigiano Cauliflower Puree

Tuscan Style Roasted Vegetable Medley

Cauliflower, Carrots, Peppers, Onions, Broccoli, and Zucchini marinated in a white wine vinaigrette and slowly roasted in the oven

Dessert

Maple pecan pie with Amarula whipped cream

Crunchy Caramel Apple Crisp

Strawberry Mango Crumble with Homemade whipped cream

Honey-Butter Carrot Cake Toasted Pecans and Citrus Cream Icing

Milk Chocolate Caramel Crème Brulee

Strawberry Shortcake

Capri Chocolate Torte