



Wedding Menu Five

Soup:

Foraged Wild Mushroom Veloute
with Cognac crème, edible petals & Chive Spears

Salad:

Mixed Baby Greens
*tossed with our in-house Balsamic, Asparagus Spears,
Heirloom Cherry Tomatoes & Herb Chiffonade*

Entrée:

Naturally Raised Succulent Tenderloin of Beef

topped with a skewer of Fresh Atlantic Prawns

accompanied by

Mousseline Garlic Field Potatoes
&
Herbed Bouquet Garden Vegetables

Dessert:

Ontario Apples steeped in Cinnamon Sugar

*encrusted with pastry and baked to golden perfection
amid Crème Anglaise & Field Berries*

\$182 per person

Price includes all items in the all-inclusive package