

PLANT BASED MENU \$91

**\$91 PER PERSON PLUS TAX AND FACILITY SERVICE

A BEAUTIFUL FOUR COURSE DINNER STARTING WITH A SPARKLING TOAST AND SERVED WITH COFFEE AND TEA.

SOUP

Parsnip & Apple Soup, Parsnip Chips, Grenache Vinegar Caramel

APPETIZERS... SELECT

GREENS - Vegan

Spicy Winter Salad Mix, Toasted Pine Nuts, Compressed Celery, St-Albert Brie, Sun Dried Tomato & White Wine Vinaigrette

BROCCOLI CAESAR - Vegan

Raw Broccoli, Vegan Cashew Dressing, Smoked Mushrooms, Quinoa Crackers, Walnut "Parmesan"

BEETS - Vegetarian

Roasted farmer's Beets Variations, Pickled Shallot, Lemon Gel, Basil Coulis, Herbed Goat Cheese, Chopped Walnuts



MAINS...SELECT 3

CURRY- Vegan

Butternut Squash & Green Pea Curry, Toasted Cashews, Fried Papadum, Jasmine Rice

COUNTRY FRIED TOFU- Vegan

Country Fried Tofu, White Balsamic Flageolets, Wilted Greens, Sautéed Mushrooms, Smoked Cashew Gravy

GRILLED TOFU- Vegetarian

BBQ-spiced Tofu, Kale & Yukon Gold Colcannon, Buttered Seasonal Vegetables, Porcini Gravy

FRIED CAULIFLOWER - Vegan

Deep-Fried Cauliflower, Jalapeño & Carrot Esacbèche, Lime Pickled Red Onion Smoked Cashew Crema, Nacho Chip Crumble

DESSERT... SELECT 2

PINEAPPLE - Vegan

Vegan Pineapple & Pumpkin Seed Cake, Cinnamon Walnut Streusel, Orange & Cranberry Gel, Cocoa Nibs

CRÈME BRULÉE - Vegetarian

Seasonal Inspiration