

Gluten Free

Three Course Menu

\$40 PLUS APPLICABLE TAXES

First Course *Choice of*

BEEF CARPACCIO

Peppercorn crusted Brant Lake wagyu, arugula, truffle aioli, crispy capers, shaved parmesan, gluten free crackers

SUPPLI

Fior Di Latte stuffed fried risotto, tomato sauce, basil

CAESAR SALAD

Romaine lettuce, creamy caesar dressing, bacon bits, crispy capers, shaved parmesan, roasted garlic cloves

Second Course *Choice of*

MOROCCAN CHICKEN PENNE *vegan available*

Gluten free penne, Moroccan spiced free run chicken, red pepper, onions, cashews, coconut milk, cilantro

PESTO SEAFOOD PENNE

Gluten free penne, prawns, mussels, tomato, cream, basil, pesto, parmesan

PENNE & WAGYU MEATBALLS

Gluten free penne, Brant Lake wagyu meatballs, parmesan, basil, tomato sauce

FEATURE ENTRÉE

Chef inspired feature entrée

Third Course

CHOCOLATE CREAM CHEESE BROWNIE

Chocolate cream cheese brownie, raspberry sauce, whipped cream, caramel