

Three Course Menu

\$40 PLUS APPLICABLE TAXES

LOT 1

PASTA BAR

To start:

LOT 1 BREADSTICKS

Irene's Bakery, rosemary, parmesan, olive oil, salt, pepper, sundried tomato dip

First Course Choice of

BEEF CARPACCIO

Peppercorn crusted Brant Lake wagyu, arugula, truffle aioli, crispy capers, shaved parmesan, crostini

SUPPLI

Fior Di Latte stuffed fried risotto, tomato sauce, basil

CAESAR SALAD

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

Second Course Choice of

MOROCCAN CHICKEN RIGATONI vegan available

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

BRAISED BEEF CAMPANELLE

Campanelle, red wine braised beef, roasted crimini mushrooms, rosemary, goat cheese, parmesan

PESTO SEAFOOD TAGLIATELLE

Tagliatelle, prawns, mussels, tomato, cream, basil, pesto, parmesan

SPAGHETTI & WAGYU MEATBALLS

Spaghetti, Brant Lake wagyu meatballs, parmesan, basil, tomato sauce

FEATURE ENTRÉE

Chef inspired feature entrée

Third Course

TIRAMISU

Coffee dipped lady fingers, whipped mascarpone cream, cocoa, whipped cream

Drink Pairings:

Beer Broken Islands Hazy IPA – VI Brewery - 6.75

Wine Chianti Classico DOCG – Gabbiano
- 5oz - 8.5 | 8oz - 12.5 | ½ ltr - 26 | btl - 34

Beer Implosion Pilsner – Phillips Brewery - 6.25

Wine Chardonnay – Dirty Laundry Vineyard
- 5oz - 9.5 | 8oz - 15 | ½ ltr - 32 | btl - 45

Wine Pinot Noir – Bread & Butter
- 5oz - 11 | 8oz - 16.5 | ½ ltr - 34 | btl - 50

Wine Cabernet Sauvignon – Dirty Laundry Vineyard
- 5oz - 12 | 8oz - 18 | ½ ltr - 38 | btl - 58

Wine Sauvignon Blanc – Stoneleigh
- 5oz - 9.5 | 8oz - 15 | ½ ltr - 32 | btl - 45

Beer Blue Buck Ale – Phillips Brewery - 6.75

Wine Hush Rose – Dirty Laundry Vineyard
- 5oz - 9 | 8oz - 14.5 | ½ ltr - 30 | btl 44