

# PLATED DINNER 2010 IN CASABLANCA STEAK & SEAFOOD

Fresh baked Focaccia with Niagara Grapes and Olive Oil

## **Soup**

Niagara Winter Vegetable and Lobster Minestrone

## **Salad**

Tree and Twig Farms' roasted Beet Salad with New Zealand Spinach, Ricotta Cheese and Raisin Walnut Dressing

## **Entrée**

### **Taste of Ontario Plate**

Top Meadow Farms' braised Short Rib,  
Fenwood Farms' roasted Chicken Breast and  
Lake Huron Trout Fillet served with Sweet Potato Mash,  
Seasonal Vegetables and Red Wine Glaze

## **Dessert**

Warm Sticky Toffee Pudding  
with poached Grimsby Pear and Toffee Sauce

Served with Coffee or Tea

**\$54.95/person**

Plus applicable taxes and gratuities

