

# A p p e t i z e r s

## ***Romaine Hearts***

*Caesar Vinaigrette, Double Smoked Bacon Crisp, Grano Padano Frico*

## ***Warm Heirloom Beet Salad***

*Local Cherve, Baby Arugula, Sherry Vinaigrette and Walnut Brittle*

## ***Young Salad Leaves***

*Dried Fruit, Fresh Apple Slices, Ice Wine Vinaigrette*

## ***Classic Jumbo Shrimp Cocktail***

*Horseradish Cocktail Sauce*

## ***Canadian Prime Beef Carpaccio***

*Nova Scotia Lobster Remoulade, Truffled Asparagus Salad*

## ***Braised Short Rib Ravioli***

*Northern Woods Mushroom Salad*

## ***Pan Seared Jumbo Lump Crab Cake***

*Ponzu Aioli, Micro Green Salad and Jalapeno Puree*

## ***“Popcorn” Calamari***

*Old Bay Seasoning, Market Style Zucchini and Sweet Corn Relish*

## ***Soup - Chef's Daily Creation***

# M a i n s

## ***Miso Glazed Sablefish***

*Forbidden Rice and Caramelized Lime Butter*

## ***Roasted Salmon***

*Steamed Green Vegetables, Purple Potatoes and Sauce Vierge*

## ***Butter Poached Lobster***

*Fingerling Potato, Bruleed Grapefruit, Glazed Asparagus, Sauce American*

## ***Chitarra Cut Pasta with Fresh Basil Pesto***

*Grilled Oyster Mushrooms and Blistered Grape Tomatoes*

*Add shrimp*

## ***Duo of Quebec Duck***

*Crispy Skinned Confit and Apricot Stuffed Leg with Potato Rosti,*

*Cherry and Bitter Chocolate Jus*

## ***Honey Mustard & Herb Crusted Rack of Lamb***

*Roasted Root Vegetables, Buttermilk Onion Straws*

## ***Boneless Half Organic Chicken***

*Creamy Mushroom Farro, Roasted Garlic Sautéed Brocolinni, Lemon Thyme Jus*

## ***The Platinum Burger***

*Canadian Prime Beef stacked with Foie Gras, Truffled Mayonnaise,*

*Caramelized Shallots and Double Smoked Bacon, Truffled Pecorino*

## ***Selection of Grilled AAA Canadian Beef***

*Aged a Minimum of 6 Weeks*

***New York Striploin***

***Filet Mignon***

***Ribeye of the Day***

***Wild Blueberry, White Chocolate Cheesecake***  
*Candied Lemon and Vanilla Sauce*

***Milk Chocolate Fondue***  
*Homemade Marshmallows, Brownies, Almond Biscotti,  
Pineapple and Strawberries*

***Crème Brulee Trio***  
*Maple, Rum and Raisin and Chocolate  
With Shortbread Finger Cookies*

***The Platinum Club Chocolate Bar***  
*Chocolate Marquis, Flourless Chocolate Torte, Chocolate Rice Krispie,  
served with Espresso Ice Cream*

***Selection of House Made Sorbets and Ice Creams***

***Blackberry and Raspberry Lemon Custard Tart***

***Cheese Plate***  
*3 kinds      5 kinds*  
*This rare collection of local and artisanal cheeses are made in  
small batches and exemplify the essence of true craftsmanship at its best.*

***Petite Desserts***  
*Crème Brulee, Single Sorbet, Chocolate Pot au Crème,  
Truffles, Artisan Cookies*