

# 3 COURSE MENU

# TRIO

WINE | FOOD | PLEASURE

**CALL TO RESERVE**  
**905.695.1735**

**AVAILABLE**

**NOVEMBER 27-DECEMBER 26, 2023**  
PRICE SUBJECT TO SERVICE CHARGE & TAXES

CHOICE OF ONE

## HOLIDAY SALAD

pumpkin seeds, sunflower seeds, red onion, roasted pumpkin, baby arugula, frize, red oak lettuce, cinnamon spiced dressing

## ARTISAN CRAFTED DAILY SOUP

CHOICE OF ONE

## ROASTED TURKEY \$45

artisan bread stuffing, whipped potatoes, turkey gravy, cranberry sauce

## BLACKENED SNAPPER \$39

smashed potatoes, swiss chard, pearl onions, cherry tomatoes, tarragon compound butter

## 8oz AAA CHARBROILED NEW YORK STRIPLOIN \$55

frites, rapini, red pepper, madagascar green peppercorn demi -glace

## RICOTTA & SPINACH RAVIOLI \$32

tossed in a mushroom & gorgonzola cream sauce, filled with pecorino cheese and basil

CHOICE OF ONE

## WARM APPLE CRUMBLE

festive cinnamon apple crumble with vanilla bean ice cream and fresh berries

## NEW YORK CHEESECAKE

wild berry compote

## CRÈME BRÛLÉE

cinnamon palmier