

SEASONS Chef's Table

EAT LIKE A FAMILY

Displayed hors d'oeuvres

CHEESE & CHARCUTERIE

assortment of cured meats & local cheeses
pickled seasonal vegetables
seasonal compote / citrus olives / dijon mustard
garlic hummus / roasted flatbread

Course 1 | preselect two for your group:

MARKET GREENS

salanova lettuce / raw shaved garden vegetables / cherry
tomatoes / citrus vinaigrette

SPICY SHRIMP

coconut milk / chili /grilled toast

QUINOA & BEETS

basil / arugula / sunflower seeds / roasted beets / dried
cherries / charred broccoli / tahini vinaigrette

CAESAR SALAD

pecorino / croutons/ anchovy dressing

HOUSE FLATBREAD

mozzarella / tomato /basil

P.E.I. MUSSELS

tikka masala sauce / mint chutney / herb naan

CHAR- GRILLED OCTOPUS

kung pao cucumber / shisito peppers / ponzu

Course 2 | preselect two for your group:

ROASTED CHICKEN

SALMON

NEW YORK STRIP

& pre- select two oven roasted vegetables:

SAUTEED GREEN BEANS

WHIPPED YUKON POTATOES

MAPLE- BOURBON CARROTS

BROCCOLINI

Course 3 | daily selections:

HOUSE-MADE ICE CREAM & SORBETS

\$65 per person ++

minimum 6 guests to book Chefs Table

reservations required in advanced