

PANORAMA GROUP MENU #1

Fresh Bread to Start

Choice of Appetizer

Chef's Soup Creation of the Day, Composed Garnish

Or

Organic Mixed Greens, Mixed Beets, Sweet & Spicy Hazelnuts, Shaved Heirloom Carrots, Radish,
Niagara Nosey Goat Cheese, Aged Sherry Vinaigrette

Or

Caesar Salad, Smoked Bacon, Grana Padano Cheese, House Dressing, Fried Croutons

Or

Hand Rolled Gnocchi, Red Wine Braised Beef Short Rib, Gorgonzola Cream

Choice of Entree

Handmade Fettuccine, Braised Chicken, Pearl Onion, Shitake Mushrooms, Spinach, White Wine
Reduction

Or

Pan Seared Arctic Char, Warm Potato Salad, Sweet and Sour Braised Treviso, Smoked Yellow Carrot
Puree

Or

7 oz Chicken Supreme, Fig and Blue Cheese Barley Risotto, Natural Pan Jus

Choice of Dessert

Strawberry and Rhubarb Brûlée Tart

Or

Black Forest Cup with Marinated Cherries

Served with Coffee or Tea

\$42



PANORAMA GROUP MENU #2

Fresh Bread to Start

Choice of Appetizer

Chef's Soup Creation of the Day, Composed Garnish

Or

Organic Mixed Greens, Mixed Beets, Sweet and Spicy Hazelnuts, Shaved Heirloom Carrots, Radish, Niagara Nosey Goat Cheese, Aged Sherry Vinaigrette

Or

Caesar Salad, Smoked Bacon, Grana Padano Cheese, House Dressing, Fried Croutons

Or

Hand Rolled Gnocchi, Red Wine Braised Beef Short Rib, Gorgonzola Cream

Or

Atlantic Smoked Salmon, Pickled Shallot, Cucumbers, Pomegranate Molasses,
Cilantro Vinaigrette, Baguette Dust

Choice of One Entree

Handmade Fettuccine, Braised Chicken, Pearl Onion, Shitake Mushrooms, Spinach,
White Wine Reduction

Or

Pan Seared Arctic Char, Warm Potato Salad, Sweet and Sour Braised Treviso, Smoked Yellow Carrot Puree

Or

7 oz Chicken Supreme, Fig & Blue Cheese Barley Risotto, Natural Pan Jus

Or

Aged Ontario Beef Striploin, Black Truffle Pomme Puree, Red Wine Glace De Veau

Dessert

Strawberry & Rhubarb Brûlée Tart

Or

Black Forest Cup with Marinated Cherries

Served with Coffee or Tea

\$49

