

PANORAMA GROUP MENU #1

Fresh Bread to Start

Choice of Appetizer

Chef's Soup Creation of the Day, Composed Garnish

Or

Organic Cookstown Greens, Cherry Tomatoes, Burrata Cheese, Candied Pecans, Balsamic Syrup, Basil Vinaigrette

Or

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

Or

Hand Rolled Gnocchi, Organic Cookstown Vegetables, Arugula Pesto and White Wine Cream

Choice of Entrée

Organic Vegetable Risotto, Goat Cheese, Crispy Shallots

Or

Ontario Raised Rainbow Trout, Bamboo Rice, Tomato Relish

Or

8 oz Ontario Raised Chicken Supreme, Chive and Nutmeg Spätzle, Coq au Vin Sauce

Or

Bone in 10 Oz Pork Chop, Corn and Cheddar Risotto, Apricot Chutney, Smoked Yellow Carrot Puree, Cider Reduction

Choice of Dessert

Vanilla Crème Brulee with Blueberry Lemon Cookie

Or

Chocolate Raspberry Mousse Cake

Served with Coffee or Tea

\$42/person + tax and gratuity



PANORAMA GROUP MENU #2

Fresh Bread to Start

Choice of Appetizer

Chef's Soup Creation of the Day, Composed Garnish

Or

Organic Cookstown Greens, Cherry Tomatoes, Burrata Cheese, Candied Pecans,
Balsamic Syrup, Basil Vinaigrette

Or

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

Or

Smoked Salmon, Cucumbers, Dill and Hemp Seed Puree, Pickled Shallots,
Confit Lemon Vinaigrette

Choice of Entree

Organic Vegetable Risotto, Goat Cheese, Crispy Shallots

Or

Ontario Raised Rainbow Trout, Bamboo Rice, Tomato Relish

Or

8 oz Ontario Raised Chicken Supreme, Chive and Nutmeg Spätzle, Coq au Vin Sauce

Or

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

Choice of Dessert

Vanilla Crème Brulee with Blueberry Lemon Cookie

Or

Chocolate Raspberry Mousse Cake

Served with Coffee or Tea

\$48/ person + tax and gratuity