



American Express presents

SUMMERLICIOUS

JULY 3 - 19, 2009

EPIC Summerlicious Dinner

\$45 plus tax and gratuity

Appetizer

Niagara Prosciutto and Leamington Tomato

Baby Arugula, Buffalo Mozzarella
Aged Balsamic, Extra Virgin Olive Oil
or

“Cookstown Fuseau Artichoke” Soup

Lacquered Veal, RYH Basil Puree, Pine Nuts
or

Hand Gathered Muskoka Greens

Raspberries, Pickled Rhubarb, Pecans
“Fifth Town” Fresh Chevre, Pink-Peppercorn Dressing

Main

Grilled Canadian Beef Striploin

“Smoyd Farm” Potato and Artichoke Puree
Broccolini, Bacon-Sherry Vinaigrette
or

New Brunswick Salmon Amadine

Piquillo Pepper, “Sovereign Farm” Yellow and Green Beans
Smoked 100 km Fingerling Potatoes
Preserved Lemon-Caper Sauce
or

Spinach Tagliatelle

“Brooks Farm” Peas and Asparagus
Northern Woods Mushroom, Pecorino Cheese
Truffle-Cracked Pepper Butter Sauce

Dessert

Chocolate and Caramel Tart

Vanilla Anglaise
or

Meyer Lemon Financier

Lavender Emulsion, Peach Compote
or

Espresso Brulee

Cinnamon and Macadamia Nut Biscotti