

DINNER

LOCALLICIOUS

CHOICE OF APPETIZER

Croquettes | Top Chef Barrie Entry

braised short rib & gruyere cheese, parsnip puree, smoked bacon sauce, crispy leeks, chive oil

Caesar Salad

romaine lettuce & baby kale, smoked bacon, olive oil brushed croutons, grana padano cheese

Burrata for Two | +\$5

cinnamon bruleed fig, date puree, fig & pomegranate compote, walnut & pistachio gremolata, grilled sourdough

CHOICE OF MAIN

Striploin | +\$5

8oz california cut, pomme puree, broccolini, red wine demi glace

Chicken

soy & mirin marinated chicken thighs, Asian mushroom risotto, bok choy, scallion

Cod

oven roasted cod, paprika & chili pearl couscous, wilted spinach

Linguine

mussels & clams, parsley, roasted garlic & white sauce

Meatloaf

bacon wrapped, red skin mashed potatoes, green beans, apple boubon mustard sauce

Cauliflower Steak

beet root humus, chili oil, broccolini, toasted chickpea gremolata

CHOICE OF DESSERT

Namino Bar Cheesecake

coconut & chocolate crumble, whipped cream cheese custard, chocolate ganache

Pineapple Fritter

spiced battered & deep fried pineapple, cherry dole whip