EPIC

THE WEEKEND MENU

Appetizers

Organic Greens
Dates, Dried Cherries, Oranges
Kozlik Mustard-Champagne Vinaigrette

or

Local Smoked Salmon
Avocado-Lime Puree, Crispy Shallots

Mains

8 oz Canadian Black Angus Striploin
Potato Puree, "Cooks town" Winter Vegetables, Sundried Tomato Jus

or

Mushroom Dusted Halibut
Artichoke-Truffle Puree, Honey Glazed Turnips,Banyuls-Raisin Jus

or

Spinach Tagliatelle
Northern Woods Mushrooms, Walnuts, Tiger Blue Cheese, Cream Sauce

Desserts

Harovin Sundown Pear and Ginger Cheesecake
Fig Jam, Pomegranate Reduction

or

Espresso Brulee
Cinnamon and Macadamia Nut Biscotti

Wines

	glass	bottle
White Wine:		
2006 Dan Aykroyd, **Chardonnay**, Niagara.	8	35
2005 Jackson-Triggs, **Viognier**, Okanagan Estate, BC	8	35
2006 Terrace Vale, Semillon, **Sauvignon Blanc**, Australia	8	35
Red Wine:		
2006 Jackson-Triggs, **Cab Franc/Cab Sauvignon**, Niagara.	8	35
2005 Villa Saletta, **Chiave**, I.G.T. Toscana, Italy	11	50
2004 Beringer, **Zinfandel**, California	9	40

$47 per person

Chef: Ryan Gustafson