



Winter Table D'Hôte

3 Course Dinner | \$68.95

FIRST starters

Lobster Bisque ^{GF}

Presented with Atlantic blue crab cake and lobster braise in brandy reduction
crème fraîche
or

Antler's Caesar Salad

Hearts of romaine lettuce, homemade garlic cream dressing, anchovies, shaved
Asiago, maple glazed bacon, Deerhurst's toasted focaccia
or

Windermere Salad ^{GF DF V}

Locally harvested organic blend of greens, maple roasted beets and butternut
squash, spiced pumpkin seeds, apple chips, roasted shallots vinaigrette
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SECOND entrees

Pacific Coast Halibut

Yukon potato encrusted medallion, braised vegetable slaw in a saffron and
coconut nage, spiced chicharron dust
or

Openface Vegetarian Lasagna

Layered with truffle scented oyster mushrooms, ratatouille style vegetables,
ricotta and halloumi cheese
or

Entrées below are accompanied by fingerling potato au gratin, asparagus and
mushroom sauté

AAA California Cut Beef Striploin ^{GF}

Garden herbs - garlic - peppercorn reduction sauce
or

Lemon and Herb scented Roasted Supreme of Chicken ^{GF DF}

Maple and Port wine soaked Niagara pear chutney, foie gras reduction
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THIRD dessert

Steakhouse S'mores ^{GF}

Dark chocolate crème brûlée, graham cracker crumble, smoked
homemade marshmallows, miso ganache
or

Butterscotch and Apple Italian Budino Pudding ^{GF}

Spiced apple butter, salted white chocolate, candied hazelnut

