



DINNER MENU #1
STARTERS

WILD MUSHROOM AND "RIBANA KASHA" NOODLE SOUP
LEEKS, CARROTS, SWISS CHARD GREENS, TRUFFLE ESSENCE

OR

THE CAESAR
CRISPY SMOKED PORK, GARLIC DRESSING, BRIOCHE CROUTONS
SPANISH WHITE ANCHOVIES, HARD BOILED HENS EGG

MAIN COURSE

GRILLED CHICKEN SUPRÊME
SEASONAL ROASTED VEGETABLES, PORCINI MUSHROOM RISOTTO
JUS NATURAL

OR

ATLANTIC SWORDFISH
BRAISED GLOBE ARTICHOKE, TAGGIASCHE OLIVES, ROASTED
PEPPERS
CHILI EGGPLANT PICKLE, PARSLEY JUS

OR

WELLINGTON COUNTY GRILLED BEEF STRIPLOIN
CELERY ROOT AND GARLIC MASHED POTATOES
CAMELIZED ONIONS, RED WINE JUS

DESSERT

CHOCOLATE MOLTEN CAKE
WHITE CHOCOLATE ANGLAISE, FRESH BERRIES

OR

TAHITIAN VANILLA CRÈME BRÛLÉE
SEASONAL FRUIT GARNISH

KONA BLEND COFFEE & TEA

50 PP.

KIMBERLEY STACEY TEL 416.862.7337 FAX 416.862.2615
PRICES ARE PER PERSON PLUS TAXES AND 18% GRATUITY
VEGETARIAN CHOICE MAY BE ADDED AT NO ADDITIONAL COST
MENUS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

EAT AT REDS PARK FOR FREE (AFTER 5PM)



DINNER MENU #2

STARTERS

WILD MUSHROOM AND “RIBANA KASHA” NOODLE SOUP
LEEKS, CARROTS, SWISS CHARD GREENS, TRUFFLE ESSENCE

OR

ONTARIO HEIRLOOM BEETS
MARIPOSA GOATS CHEESE, PULSE VINAIGRETTE
SUNFLOWER SPROUTS

OR

THE CAESAR
CRISPY SMOKED PORK, GARLIC DRESSING, BRIOCHE CROUTONS
SPANISH WHITE ANCHOVIES, HARD BOILED HENS EGG

MAIN COURSE

GRILLED CHICKEN SUPRÊME
SEASONAL ROASTED VEGETABLES, PORCINI MUSHROOM RISOTTO
JUS NATURAL

OR

ATLANTIC SWORDFISH
BRAISED GLOBE ARTICHOKEs, TAGGIASCHE OLIVES, ROASTED
PEPPERS
CHILI EGGPLANT PICKLE, PARSLEY JUS

OR

WELLINGTON COUNTY GRILLED BEEF TENDERLOIN
CELERY ROOT AND GARLIC MASHED POTATOES
CAMELIZED ONIONS, RED WINE JUS

DESSERT

CHOCOLATE MOLTEN CAKE
WHITE CHOCOLATE ANGLAISE, FRESH BERRIES

OR

TAHITIAN VANILLA CRÈME BRÛLÉE
SEASONAL FRUIT GARNISH

KONA BLEND COFFEE & TEA

60 PP.

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DINNER MENU #3

STARTERS

WILD MUSHROOM AND “RIBANA KASHA” NOODLE SOUP

LEEKs, CARROTS, SWISS CHARD GREENS, TRUFFLE ESSENCE

OR

ORGANIC BABY SPINACH SALAD

SALT CURED DUCK PROSCIUTTO, RED WINE POACHED CURRANTS
TOASTED PINE NUTS, CITRUS VINAIGRETTE

OR

THE NEW FARMS “ALL REDS” POTATO GNOCCHI

THORNLOE FONTINA CHEESE, GARLIC CONFIT, CREAMED LEEKS

MAIN COURSE

GRILLED CHICKEN SUPRÊME

SEASONAL ROASTED VEGETABLES, PORCINI MUSHROOM RISOTTO
JUS NATURAL

OR

ATLANTIC SWORDFISH

BRAISED GLOBE ARTICHOKEs, TAGGIASCHE OLIVES, ROASTED
PEPPERS

CHILI EGGPLANT PICKLE, PARSLEY JUS

OR

ONTARIO RACK OF LAMB

SMOKED DUCK CONFIT, TOULOUSE SAUSAGE, PRESTINE BEAN
CASSOULET

GARLIC ROSEMARY LAMB JUS

OR

WELLINGTON COUNTY GRILLED BEEF TENDERLOIN

CELERY ROOT AND GARLIC MASHED POTATOES
CARAMELIZED ONIONS, RED WINE JUS

DESSERT

CHOCOLATE MOLTEN CAKE

WHITE CHOCOLATE ANGLAISE, FRESH BERRIES

OR

TAHITIAN VANILLA CRÈME BRÛLÉE

SEASONAL FRUIT GARNISH

70 PP.

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DINNER MENU #4

STARTERS

WILD MUSHROOM AND “RIBANA KASHA” NOODLE SOUP
LEEKS, CARROTS, SWISS CHARD GREENS, TRUFFLE ESSENCE

OR

ONTARIO HEIRLOOM BEETS
MARIPOSA GOATS CHEESE, PULSE VINAIGRETTE
SUNFLOWER SPROUTS

OR

THE NEW FARMS “ALL REDS” POTATO GNOCCHI
THORNLOE FONTINA CHEESE, GARLIC CONFIT, CREAMED LEEKS

OR

THE CAESAR
CRISPY SMOKED PORK, GARLIC DRESSING, BRIOCHE CROUTONS
SPANISH WHITE ANCHOVIES, HARD BOILED HENS EGG

MAIN COURSE

GRILLED CHICKEN SUPRÊME
SEASONAL ROASTED VEGETABLES, PORCINI MUSHROOM RISOTTO
JUS NATURAL

OR

ATLANTIC SWORDFISH
BRAISED GLOBE ARTICHOKEs, TAGGIASCHE OLIVES, ROASTED PEPPERS
CHILI EGGPLANT PICKLE, PARSLEY JUS

OR

GRAIN FED ONTARIO VEAL CHOP
PRESERVED WILD LEEKS, BRAISED FINGERLING POTATOES
PEPPERCORN BUTTER FONDUE

OR

WELLINGTON COUNTY GRILLED BEEF TENDERLOIN
CELERY ROOT AND GARLIC MASHED POTATOES
CAMELIZED ONIONS, RED WINE JUS

DESSERT

CHOCOLATE MOLTEN CAKE
WHITE CHOCOLATE ANGLAISE, FRESH BERRIES

OR

TAHITIAN VANILLA CRÈME BRULÉE
SEASONAL FRUIT GARNISH

KONA BLEND COFFEE & TEA

75 PP.

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