



# TASTE OF BURLINGTON

3-Course Prix Fixe Menu for \$49.95  
Choose one course from each section

## STARTER

### Soup of the Day

An elegant, chef-crafted soup highlighting the finest seasonal ingredients.

### Mini Beef Wellington

Beef layered with aromatic mushroom duxelles, encased in delicate golden puff pastry, finished in jus.

### Waldorf Salad

Crisp heritage apples, fresh celery, seedless grapes, and toasted walnuts, delicately dressed and served on artisan greens.

## MAIN COURSE

### Salmon Wellington

Atlantic salmon enveloped in delicate golden puff pastry, served with silky whipped mashed potatoes.

### AAA 6oz Steak

Grilled 6oz steak finished with a velvety brandy peppercorn sauce, accompanied by seasonal vegetables and classic mashed potatoes.  
Upgrade to 10oz for additional \$12

### Wild Mushroom Risotto

Creamy Arborio rice slow-cooked with wild mushrooms and Parmesan.

### Fettuccini Diablo

Fresh fettuccine tossed in a spicy tomato cream sauce with lobster pcs & shrimp, infused with roasted garlic and chili.

### Chicken Marsala

Oven roasted chicken supreme in a rich Marsala sauce served with seasonal vegetables and mashed potatoes.

## DESSERT

### Tiramisu

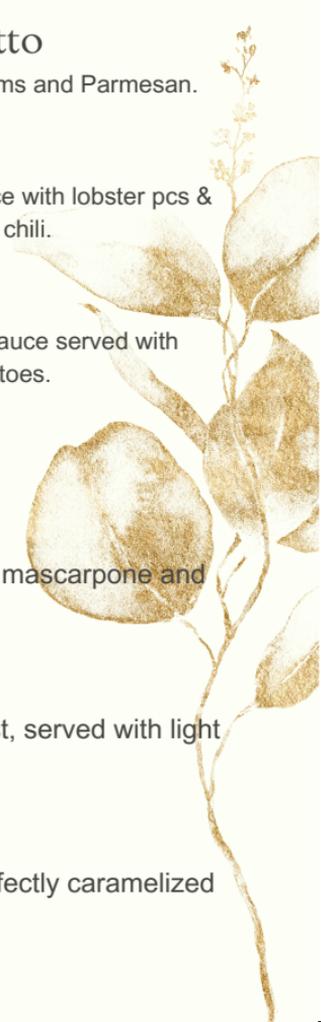
Espresso-soaked ladyfingers layered with silky mascarpone and finished with fine cocoa dust.

### Pumpkin Pie

Spiced pumpkin custard in a delicate pastry crust, served with light whipping cream.

### Crème Brûlée

Classic vanilla bean custard crowned with a perfectly caramelized sugar crust.



## DRINKS MENU

Pair Your Food with a Special Selection of Drinks

### COCKTAILS

#### Celestial Horizon

Stunning cocktail with premium tequila, shambuka, J.germeister and citrus juice for a refreshing and vibrant taste . **\$19.95**

#### Coco Rosa

A tropical delight featuring coconut rum garnished with rose , evoking the essence of a sunset on the beach. **\$21.95**

#### Pornstar Martini

A vibrant vodka and passion fruit cocktail with a perfect balance of sweet and tangy, served with a side shot. **\$23.95**

### RED WINE

#### Inniskillin VQA

Pinot Noir | Ontario | Floral, Smoky, Prune  
6oz \$8.95 •9oz \$12.95 •Bottle \$34.95

#### Ruffino Chianti

Chianti | Italy | Walnut, Leather, Bread  
6Oz \$11.95 •9Oz \$16.95 •Bottle \$52.95

#### J. Lohr Seven Oaks

Cabernet Sauvignon | California| Smoky, Prune, Vanilla  
Bottle \$66.95

#### Caymus Napa Valley

Cabernet Sauvignon | California | Floral, Chocolate, Plum  
Bottle \$168.95

### WHITE WINE

#### Inniskillin VQA

Pinot Grigio | Niagara, Ontario | Melon, Berry, Pear  
\$8.95 • \$12.95 • \$34.95

#### Oyster Bay

Sauvignon Blanc | New Zealand | Citrus, Berry, Minerally  
6 Oz \$12.95 • 9 Oz \$18.95 • Bottle \$55.95

#### Santa Margherita

Pinot Grigio | Italy | White Fruit, Nutty, Pear  
Bottle Only \$49.95

#### Vint by Robert Mondavi

Chardonnay | United States | Fig, Floral, Toast  
Bottle \$49.95

