



Three Course Table D'hôte Menu

\$39.95^{+hst} prix fixe

Starters

SOUP OF THE DAY

or

ARANCINI

Mozzarella stuffed rice ball with a root vegetable ragout

or

BEET CARPACCIO SALAD WITH A BRUSSEL SPROUT & PEAR SLAW

Angus Glen's very own honey vinaigrette, spicy pumpkin seed, goat cheese

Main Entrées

CRANBERRY AND BALSAMIC GLAZED SALMON BOWL

Root vegetables and steamed brown rice

or

BRAISED BEEF SHORT RIB

Seasonal vegetables and roasted potatoes

or

ROASTED MUSHROOM RAVIOLI

Soybeans and a sage infused cream sauce

or

CHICKEN PARMESAN

Roasted spaghetti squash

Desserts

CRANBERRY APPLE SKILLET CRUMBLE

or

DESSERT OF THE DAY