

# Harbourfront Group Lunch Menus

## Menu 1

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### **GOAT CHEESE IN FILO PASTRY**

Winter leaves tossed in sesame oil dressing and topped with a warm puff pastry and goat cheese

### **TUNA**

Grilled lemon grass marinated tuna, topped with black beans and mango salsa, served with ginger snow peas and roasted new potatoes

### **CARMELIZED LEMON TART**

\$29.75

## Menu 2

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### **SUNDRIED SALMON**

Scottish smoked salmon and green steamed asparagus, truffle oil dressing

### **CHICKEN**

Half free range chicken, tarragon and roasted tomatoes sauce, medley of vegetables

### **FRUIT SALAD**

Lemon and passion fruit juice marinated exotic fruit salad  
Served in an almond basket

\$ 35.75

\*Sushi can be added as a choice upon request  
(market price per dozen)

## Menu 3

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### **CRABMEAT SALAD**

Jonah's crab salad and artichokes, aromatic oils and mesclun leaves

### **BEEF TENDERLOIN**

Grilled beef tenderloin topped with a red vine and shallot sauce, served with oversized fried potatoes and ratatouille

### **APPLE AND CINNAMON TART**

Old fashioned apple and cinnamon tart, homemade honey ice cream

\$ 44.75

## Menu 4

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**SHRIMP COCTAIL SERVED WITH ARUGULA SALAD**

Cocktail of shrimp, spicy oriental dressing

**RACK OF LAMB**

Roasted mustard crusted lamb rack, natural rosemary jus, served with provence vegetables

**STRAWBERRIES**

Vodka and orange juice marinated fresh strawberries

\$ 49.75

\*Sushi can be added as a choice upon request  
(market price per dozen)