

GARDEN GLOBE DINNER

Regular set menu

SOUP

Roasted Cauliflower
Gruyère gougères, spice pepitas, chive oil

STARTER

Baked Brie Crostini
Baked brie, apricot jam, chili-maple poached
pears, pomegranate, sour dough crostini

ENTRÉE

AAA Roasted Striploin
Duck-fat fondant potatoes, red wine onion
soubise, rainbow chards, braising beef jus

Side Vegetables
Glazed carrots, roasted parsnips, broccolini

DESSERT

Baked Alaska
Brownie, berry gelato, vanilla pod meringue

GARDEN GLOBE DINNER

Vegetarian set menu

SOUP

Roasted Cauliflower
Gruyère gougères, spice pepitas, chive oil

STARTER

Baked Brie Crostini
Baked brie, apricot jam, chili-maple poached
pears, pomegranate, sour dough crostini

ENTRÉE

Pappardelle Aux Mushrooms
Black truffle velouté, maitake, charred scallions,
shaved pecorino, chive oil

Side Vegetables
Glazed carrots, roasted parsnips, broccolini

DESSERT

Baked Alaska
Brownie, berry gelato, vanilla pod meringue

GARDEN GLOBE DINNER

Gluten-friendly set menu

SOUP

Roasted Cauliflower
Spice pepitas, chive oil

STARTER

Baked Brie Crostini
Baked brie, apricot jam, chili-maple poached
pears, pomegranate, gluten-free crackers

ENTRÉE

AAA Roasted Striploin
Duck-fat fondant potatoes, red wine onion
soubise, rainbow chards, braising beef jus

Side Vegetables
Glazed carrots, roasted parsnips, broccolini

DESSERT

Frasier Coconut
Strawberry coconut whipped ganache, oat
crumble, herb-infused seasonal fruits

GARDEN GLOBE DINNER

Dairy-friendly set menu

SOUP

Roasted Tomato
With balsamic reduction

STARTER

Build-your-own Crostini
Apricot jam, chili-maple poached pears,
pomegranate, sour dough crostini

ENTRÉE

AAA Roasted Striploin
Roasted tricolor potato, red wine onion soubise,
rainbow chards, braising beef jus

Side Vegetables
Glazed carrots, roasted parsnips, broccolini

DESSERT

Frasier Coconut
Strawberry coconut whipped ganache, oat
crumble, herb-infused seasonal fruits

GARDEN GLOBE DINNER

Vegan set menu

SOUP

Roasted Tomato
With balsamic reduction

STARTER

Build-your-own Crostini
Apricot jam, chili-maple poached pears,
pomegranate, sour dough crostini

ENTRÉE

Summer Vegetable Risotto
Wilted arugula, vegan cheese

Side Vegetables

Glazed carrots, roasted parsnips, broccolini

DESSERT

Frasier Coconut

Strawberry coconut whipped ganache, oat
crumble, herb-infused seasonal fruits