

Viewpoint Terrace Menu: July 31, 2021

Amuse Bouche

Shrimp and Scallop Ceviche garnished with Red Pepper and Garlic Citrus Vinaigrette

First Course

Grilled Fennel and Pear Salad

Field Greens topped with Herbed Ricotta, Grilled Fennel, Pears and Figs tossed with Olive Oil and White Balsamic Vinaigrette

Main Course

Grilled Tenderloin Steak

Thick Cut Aged Beef Tenderloin topped with Onion Frites, Served with Roasted Garlic Duchess Potatoes, Herbed Wild Mushrooms and Onion Demi

Vegetarian Options are available

Dessert Course

Grand Marnier Creme Brulee

Classic Caramelized Custard flavoured with Grand Marnier

Coffee and Tea Service

\$49.95

plus hst



ST. CLAIR COLLEGE CENTRE FOR THE ARTS

Reservations Required

Seating's Available at
5:30pm, 6:00pm, 7:30 pm
and 8:00pm

All reservations will be
maximum 4pple and
2 hrs in duration

For Reservations Call
519-252-8311 ext. 4651

