

**\$200.00**

inclusive of tax, tip & \$80.00  
donation to NHH Foundation



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TO BOOK**

## *Tasting Plate*

### **BABY SPINACH SALAD**

Walnuts, roasted red peppers, sun-dried tomatoes, baby spinach,  
goat cheese & blueberry vinaigrette

&

### **GRILLED SHRIMP**

Marinated grilled shrimp with an almond romesco sauce

&

### **WILD MUSHROOM CROSTINI**

Crostini topped with Portobello & Mushrooms  
baked with roasted garlic cream sauce

## *Main*

### **EUROPEAN SEA BASS FILET**

European sea bass filet with an orange & thyme glaze,  
served with saffron rice & seasonal vegetables

or

### **CHICKEN SUPREME**

Baked chicken supreme with a caramelized onion & balsamic glaze,  
scalloped potatoes & seasonal vegetables

or

### **SAN MARTINO SCHNITZEL**

Breaded pork cutlet topped with sautéed mushrooms, onions,  
peppers, arugula & asiago cheese with a light tomato sauce,  
served with roasted potatoes & grilled vegetables

or

### **NEW YORK STRIPLOIN STEAK**

Striploin steak topped with a brandy & green peppercorn sauce  
served with mashed potatoes & seasonal vegetables

## *Dessert*

### **HOT CHERRY SUNDAE**

Hot cherries & juice on vanilla ice cream topped with whipped cream

or

### **BLACK PEPPER & SCOTCH**

Cracked black pepper & scotch whisky on vanilla ice cream

or

### **CRÈME BRÛLÉE**

A rich custard base made with real vanilla bean,  
topped with a layer of hardened caramelized sugar

or

### **TORTA CAPRESE**

An Italian flourless chocolate & almond cake, served with a mixed  
berry coulis, a small scoop of vanilla ice cream & whipped cream

or

### **KEY LIME PIE**

House made pie served with whipped cream



Please make us aware of any food  
allergies as not all ingredients are listed!