

\$175.00

inclusive of tax, tip & \$75.00
donation to NHH Foundation



pomona

**CLICK HERE
TO BOOK**

Sputini

**BACON WRAPPED DATES WITH CHEESE
CROSTINI WITH WHIPPED RICOTTA
STUFFED MUSHROOM**

To Start

CHESTNUT POTATO TRUFFLE SOUP

or

BELGIAN ENDIVE SALAD

Local apples, & Ontario Walnuts

Main Course

FILLET OF SABLEFISH AL CARTOCCIO

*baked in parchment with potato, carrots,
fennel, butter wine jus*

or

ROASTED PRIME RIB

*served with creamy mashed potatoes,
red wine jus and seasonal vegetables*

or

POULET A LA GENVIEVE

*Gruyere cream, white wine, dijon - creamy mash
and seasonal vegetables*

or

CREPELLE IN BIANCO

(VEGETARIAN)

*Stuffed with roasted butternut squash, leeks,
ricotta and parmigiano in a light bechamel*

Dessert

APPLE CUSTARD PIE *with caramel sauce*

or

POACHED PEAR *in clove scented red wine
& vanilla Creme Fraiche*

Please make us aware of any food allergies or dietary restrictions