

Menu

MADONNA DINNER SHOW

FIRST COURSE

"LA ISLA BONITA" SUMMER TOMATO & STONE FRUIT SALAD

*Vine-Ripened Heirloom Tomatoes, Ripe Ontario Peaches, Creamy Burrata on Baby Arugula
& Basil Chiffonade topped with an Aged Balsamic Reduction,
Extra Virgin Olive Oil & Flaky Sea Salt*

SECOND COURSE

"OPEN YOUR HEART" ROASTED RED PEPPER VELOUTÉ

*Slow-Roasted Red Peppers, Cream of Sweet Onion, Garlic, Fresh Thyme,
Basil Oil & Crisp Parmesan Tuile*

MAIN COURSE

"MATERIAL GIRL" MEDITERRANEAN-STUFFED SUPREME OF CHICKEN

*Herb-Roasted Chicken Breast Stuffed with Wild Mushrooms, Baby Spinach,
Roasted Red Pepper Aged Provolone Accompanied by Mascarpone
Truffle-Whipped Yukon Gold Potatoes, Haricots Verts & a Light Madeira Jus*

DESSERT COURSE

"VOGUE" BLACK & WHITE OPERA CAKE

*Espresso-Soaked Almond Sponge Dark Chocolate Ganache & Vanilla Buttercream
Glossed in Black & White Mirror Glazed Chocolate Shard & Gold Leaf*

INCLUDES ROLLS AND A TRIO OF FLAVOURED BUTTER
COFFEE, AND TEA SERVICE

ALL VEGETARIAN/VEGAN & DIETARY REQUEST MUST BE ADVISED AT
TIME OF PURCHASE TO AVOID DISAPPOINTMENT