

5th Annual
Business Awards of Excellence

Menu

Appetizer

Roasted pumpkin and wild ginger
veloute, candied pumpkin brittle,
toasted spice crème fraiche

Main Course

Free range chicken confit served on
caramelized gold potatoes, roasted
acorn creek root vegetables, Victoria
chantrelle mushrooms and black
truffle Ontario cask brandy sauce

or

Israeli couscous risotto with
manchego cheese, fall vegetables and
crispy fried zucchini fritters

Dessert

70% Lindt chocolate espresso pate,
tropical fruit compote, crisp vanilla
cookie crumb