



jonathans

Sweet Pea & Ricotta Bauletti Pasta with Leeks, Basil
& Parmigiano Reggiano Curls in a Citrus Brown Butter Sauce



Mixed Organically Grown Field Greens with a
Herbed "Green Goddess" Emulsion, Shaved Watermelon Radish
& Toasted Sunflower Seeds



"1855" Premium Black Angus Grilled New York Strip Steak
With Scallop & Roasted Corn Fritters, Local Asparagus,
Pommes Purée & Peppercorn-Porto Sauce

OR

Pan Roasted Striped Bass Filet on Roasted Cauliflower & Fig Buttered Beans
on Almond Coulis, Champagne, Grapefruit & Kale Salad

OR

Oven-Roasted Chicken Breast with Fricassée of Roasted Corn,
Sea Asparagus, Bacon & Kale on Pommes Purée & Sauce Ravigote



Classic Pecan Pie
Sweet, Dark Pecan Filling in a Flaky Pastry

Menu #1Y-\$77



Braised Pork Cheek Miniature Tacos
With Chimichurri & Micro Cilantro Sprouts



Jonathans' European Caesar Salad with Romaine, Belgian Endive,
Radicchio, Bacon, and a Crisp Parmigiano Reggiano Chip



Roasted New York Striploin of 'AAA' Canadian Beef
With Wild Mushrooms, Pommes Purée, "Gremolata" Haricots Verts
& 'Merchant de Vin'

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Hibiscus Flower Sushi Rice
With Sesame Choy, Glazed Turnips & Wild Plum Coulis

OR

Oven-Roasted Chicken Breast with Fricassée of Roasted Corn,
Sea Asparagus, Bacon & Baby Kale on Pommes Purée & Sauce Ravigote



Gluten Free Chocolate Mousse Cake with Milk Chocolate
And Dark Chocolate

Menu#2Y-\$76



jonathans

Roasted Corn & Asparagus Risotto with Baby Kale, Lemon Zest,
Basil Pesto and Crispy Parmigiano



Mixed Organically Grown Field Greens with a
“Green Goddess” Emulsion, Shaved Watermelon Radish
& Toasted Sunflower Seeds



Sichuan Peppercorn Bison Hanger Steak
On Crispy Glass Noodles, Sautéed Choy, Wild Mushrooms, Leeks,
Snow Peas & a Shallot-Fermented Black Bean Sauce

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Hibiscus Flower Sushi Rice
With Sesame Choy, Glazed Turnips & Wild Plum Coulis

OR

Sweet Pea & Grilled Chicken Paillard Rigatoni
With Local Ricotta, Basil, Baby Arugula, Black Pepper and Tendrils



Blueberry & Lemon Cheesecake Cake
In Rich Shortbread Crust with Blueberry Compote & Candied Lemon

Menu #3Y-\$75



jonathans

New Brunswick Lobster 'Thermidor' Vol-au-Vent – Rich Lobster Nugget Ragoût with Cognac, Shallots, Garlic, and Cream Served in Puff Pastry



Warm Almond Crusted French Soft-Ripened Goat Cheese Salad
With a "Green Goddess" Emulsion



Roasted Australian Lamb Rack on Fresh Ricotta Coulis With Truffle Honeyed Beluga Lentils, Sunflower Seed Pesto, Sea Asparagus & a Haskap Berry Jus

OR

Seared 'Ahi' Tuna Loin with Roasted Cauliflower & Fig Buttered French Beans on Almond Coulis, Champagne, Grapefruit & Kale Salad

OR

Grilled Filet of 'Angus' Beef Tenderloin on a Fricassée of Ricotta Gnocchi, Sea Asparagus & Sweet Peas Toasted in a Green Olive Vinaigrette with Sauce Grand Veneur



]

Classic Pecan Pie
Sweet, Dark Pecan Filling in a Flaky Pastry

OR

Gluten Free Chocolate Mousse Cake with Milk Chocolate
And Dark Chocolate

Menu #4x-\$87



jonathans

Chicken and Mushroom Vol-au-Vent with Leeks, Snow Peas,
Forest Mushrooms & Green Asparagus in Puff Pastry



Baby Arugula & Sweet Pea Salad
With Smoked Salmon Ribbons, Local Ricotta & Tendrils
in a Grapefruit Vinaigrette with Crispy Fig



Braised Pork Cheek "Au Vin"
Double Smoked Bacon, Wild Mushrooms, Haricot Verts, Pomme Purée
& Reduced Braising Jus

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Hibiscus Flower Sushi Rice
With Sesame Choy, Glazed Turnips & Wild Plum Coulis

OR

Toasted Bucatini Puttanesca with Wild Shrimp, Sea Scallops,
Olives, Capers & Arugula in a Herbed Tomato Fondue



Key Lime Pie with Light Key Lime Mousse in a Chocolate Coconut Flan

Menu #5X-\$74



jonathans

Warm Almond Crusted French Soft-Ripened Goat Cheese Salad
With "Green Goddess" Emulsion

OR

Chicken and Mushroom Vol-au-Vent with Leeks, Snow Peas,
Forrest Mushrooms and Green Asparagus in Puff Pastry

OR

Poached and Chilled Wild Gulf Shrimp
With Arugula-Pea Tendril Salad, Local Ricotta Coulis in a Grapefruit Vinaigrette



Roasted New York Striploin of 'AAA' Canadian Beef
With Wild Mushrooms, Pommes Purée, Haricots Verts & 'Merchant de Vin'

OR

Pan-Roasted Fresh Filet of Atlantic Salmon on Hibiscus Flower Sushi Rice
With Sesame Choy, Glazed Turnips & Wild Plum Coulis

OR

Sweet Pea & Ricotta Bauletti Pasta with Leeks, Basil
& Parmigiano Reggiano Curles in a Citrus Brown Butter Sauce



Blueberry & Lemon Cheesecake In Rich Shortbread Crust
with Blueberry Compote & Candied Lemon

OR

Gluten Free Chocolate Mousse Cake with Milk Chocolate
And Dark Chocolate Curles