



jonathans

**Roasted Sweet Pepper & Butternut Squash Bauletti Pasta**  
With Asparagus and Radicchio in a Sage-Citrus Brown Butter Sauce



**Mixed Organically Grown Field Greens** with a  
Honey-Orange Vinaigrette, Shaved Watermelon Radish  
& Toasted Sunflower Seeds



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

OR

**Pan Roasted Striped Bass Filet** on Beluga Lentils,  
Braised Kohlrabi & Sauce Ravigote

OR

**Oven-Roasted Chicken Breast** with Boulangère Potatoes,  
Wild Mushrooms, Haricot Verts & Garlic Baby Spinach



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

Menu #1Z-\$77



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**Braised Pork Cheek Miniature Tacos**  
With Chili Mole & Pumpkin Seed Gremolata



**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 Pommés Purée, Haricots Verts, Braised Red Cabbage  
& 'Merchant de Vin'

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Hibiscus Flower Sushi Rice  
With Chili Spiked Flower Broccoli, Maple Glazed Carrot & Gobo  
And an Orange-Miso Coulis

OR

**Oven-Roasted Chicken Breast** with Boulangère Potatoes,  
Wild Mushrooms, Haricot Verts & Garlic Baby Spinach



**Chocolate Mousse Cake**  
With Milk Chocolate And Dark Chocolate Shavings

Menu#2Z-\$76



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**Saffron Risotto** with Wild Mushrooms, Leeks & Local Ricotta  
Pumpkin Seed Gremolata, Jonathans' Own Extra Virgin Olive Oil-Pea Tendril Salad



**Mixed Organically Grown Field Greens** with a  
Honey-Orange Vinaigrette, Shaved Watermelon Radish  
& Toasted Sunflower Seeds



**Braised Pork Cheek "Boulangère"**

With Double Smoked Bacon, Fingerling Potatoes, Haricot Verts & Baby Spinach

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Hibiscus Flower Sushi Rice  
With Chili Spiked Flower Broccoli, Maple Glazed Carrot & Gobo  
And an Orange-Miso Coulis

OR

**Braised Lamb Tagliatelle**

With Caramelized Fennel, Olives, Local Ricotta Cheese, Orange, Pepperoncino  
In a Rosemary Tomato Fondue



**Blueberry & Lemon Cheesecake Cake**

In Rich Shortbread Crust with Blueberry Compote & Candied Lemon

Menu #3Z-\$75



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**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 Cranberry-Almond Emulsion



**Roasted Australian Lamb Rack** on Pommes Purée,  
Cider Roasted Brussel Sprouts, Parsnip Gel and a Red Wine Jus

OR

**Seared 'Ahi' Tuna Loin** on Beluga Lentils,  
Braised Kohlrabi and Sauce Ravigote

OR

**Grilled Filet of 'Angus' Beef Tenderloin** on Potato Rösti, Pear Mostarda,  
Garlic Baby Spinach & Sauce Madeira



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

OR

**Chocolate Mousse Cake**  
With Milk Chocolate And Dark Chocolate Shavings

Menu #4Z-\$87



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**Wild Mushroom Filled Puff Pastry Vol-au-Vent**  
With Leeks, Asparagus & Roasted Garlic and a Gruyère Mornay Sauce



**Baby Spinach & Frisée Salad**  
With Smoked Salmon Ribbons, Local Ricotta & Crispy Farro  
In a Honey-Orange Vinaigrette



**Braised Pork Cheek “Boulangère”**  
With Double Smoked Bacon, Fingerling Potatoes, Haricot Verts & Baby Spinach

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Hibiscus Flower Sushi Rice  
With Chili Spiked Flower Broccoli, Maple Glazed Carrot & Gobo  
And an Orange-Miso Coulis

OR

**Wild Plum Glazed Duck Confit** on Braised Cabbage,  
Warm Sesame Cucumber, Sea Asparagus & Crispy Shallots



**Chocolate-Raspberry Devil’s Food Cake**  
With Layers of Chocolate and Raspberry Buttercream

Menu #5Z-\$74



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**Warm Almond Crusted French Soft-Ripened Goat Cheese Salad**  
With a Cranberry-Almond Emulsion

OR

**Wild Mushroom Filled Puff Pastry Vol-au-Vent**  
With Leeks, Asparagus & Roasted Garlic and a Gruyère Mornay Sauce

OR

**Poached and Chilled Wild Gulf Shrimp**  
With Crunchy Asian Salad in a Sweet Chili Sauce



**Roasted New York Striploin of 'AAA' Canadian Beef**  
With Braised Cabbage, Pommes Purée, Haricots Verts & 'Merchant de Vin'

OR

**Pan-Roasted Fresh Filet of Atlantic Salmon** on Hibiscus Flower Sushi Rice  
With Chili Spiked Flower Broccoli, Maple Glazed Carrot & Gobo  
And an Orange-Miso Coulis

OR

**Roasted Pepper & Butternut Baulletti Pasta**  
With Asparagus, Radicchio in a Sage-Citrus Brown Butter Sauce



**Blueberry & Lemon Cheesecake** In Rich Shortbread Crust  
With Blueberry Compote & Candied Lemon

OR

**Chocolate Mousse Cake**  
With Milk Chocolate And Dark Chocolate

Menu#6Z-\$68