



jonathans

Butternut Squash Agnolotti Pasta in a Roasted Garlic-Coconut Milk Broth,
with Wilted Greens, Tart Apple and Pumpkin Seed Pesto



Mixed Organically Grown Field Greens with a
Herbed Balsamic Honey Vinaigrette, Shaved Black Radish and Toasted Pepitas



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

OR

Pan Roasted Arctic Char Filet on Rosemary Spelt Farro with Green
Asparagus, Toasted Almond-Spinach Pesto

OR

Oven-Roasted Chicken Breast with Cider Boulangier Potatoes, Kale,
Haricots Verts and a Calvados Butter Sauce



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

Menu #1X-\$75



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Braised Wild Boar Miniature Tacos
With Green Mole, 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, Pommés Purée, Haricots Verts & 'Merchant de Vin'

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Korean Miso Glazed
Cylindrical Rice Cakes, Sesame Zucchini, Roasted Cauliflower and Baby Spinach

OR

Oven-Roasted Chicken Breast with Cider Boulanger Potatoes, Kale,
Haricots Verts and a Calvados Butter Sauce



Gluten Free Chocolate Mousse Cake with Milk Chocolate
And Dark Chocolate

Menu#2X-\$74



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Truffled Leek and Mushroom Risotto with Baby Spinach, Sea Asparagus,
Snow Peas and Finished with Coriander Lemon Butter



Mixed Organically Grown Field Greens with a
Herbed Balsamic Honey Vinaigrette, Shaved Black Radish and Toasted Pepitas



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

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Korean Miso Glazed
Cylindrical Rice Cakes, Sesame Zucchini, Roasted Cauliflower and Baby Spinach

OR

Oven-Roasted Chicken Breast with Cider Boulanger Potatoes, Kale,
Haricots Verts and a Calvados Butter Sauce



Pink Velvet Cake

Moist layers of Cocoa and Spice Cake filled with Rich Cream Cheese Icing

Menu #3X-\$73



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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 Pecan Crusted French Soft-Ripened Goat Cheese Salad
With a Honeyed Cranberry Compote & Herbed Cider Vinaigrette



Herb Crusted Fresh Australian Lamb Rack on Rosemary Spelt Farro with Green Asparagus, Toasted Almond-Spinach Pesto and Lamb Velouté

OR

Seared 'Ahi' Tuna Loin on Beluga Lentils, Fig-Celery Root Soubise, Sea Asparagus, Shaved Fennel and Sauce Vierge

OR

Grilled Filet of 'Angus' Beef Tenderloin with Wild Mushroom, Pommés Purée, Haricots Verts and Sauce 'Merchant de Vin'



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-\$85



Chicken and Mushroom Vol-au-Vent with Leeks, Sundried Tomatoes,
Mushrooms and Green Asparagus, in Puff Pastry on Cauliflower Soubise



Warm Radicchio, Toasted Pistachio and Bacon Salad
With Baby Spinach Tossed in an English Blue Stilton Dressing



Braised Beef Short Rib with Forest Mushrooms, Snow Peas and Choy Sum, on
Jasmine Rice and a Housemade Green-Coconut Milk Curry Sauce

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Korean Miso Glazed
Cylindrical Rice Cakes, Sesame Zucchini, Roasted Cauliflower and Baby Spinach

OR

Truffled Leek and Mushroom Risotto with Baby Spinach, Sea Asparagus,
Snow Peas and Finished with Coriander Lemon Butter



Gluten Free Chocolate Mousse Cake with Milk Chocolate
And Dark Chocolate

Menu #5X-\$72



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Warm Pecan Crusted French Soft-Ripened Goat Cheese Salad
With a Honeyed Cranberry Compote & Herbed Cider Vinaigrette

OR

Chicken and Mushroom Vol-au-Vent with Leeks, Sundried Tomatoes,
Mushrooms and Green Asparagus, in Puff Pastry on Cauliflower Soubise

OR

Poached and Chilled Wild Gulf Shrimp 'Cocktail'
With Cucumber, Red Onion and Radish in a Dill Crème Fraîche, with Olive Purée



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 with Korean Miso Glazed
Cylindrical Rice Cakes, Sesame Zucchini, Roasted Cauliflower and Baby Spinach

OR

Butternut Squash Agnolotti Pasta in a Roasted Garlic-Coconut Milk Broth, with
Wilted Greens, Tart Apple and Pumpkin Seed Pesto



Apple Toffee Cheesecake In Rich Shortbread Crust, Fresh Apple Slices
And Crusted with Toasted Streusel

OR

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