



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 #1A-\$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#2A-\$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

In Rich Shortbread Crust with Blueberry Compote & Candied Lemon

Menu #3A-\$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 #4A-\$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 #5A-\$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



Grilled 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 Sweet Pepper & Butternut Squash Bauletti Pasta
With Asparagus and 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#6A-\$68