Savoury Venu

Here is our 3-course menu for \$36 per person plus tax and gratuity.

APPETIZERS:

Boston Clam Chowder with Corn Relish and Smoked Oyster

Caesar Salad with crispy Smoked Bacon and Parmesan Crostini

Roasted Beet and Green Salad with Apple, Goat Cheese and toasted Almond Strawberry Vinaigrette

MAINS:

Beef Tenderloin.

Wrapped with smoked bacon in a peppercorn sauce & roasted plum tomato served with seasonal vegetable and roasted potato

Stuffed Chicken Supreme.

with Goat Cheese, spinachand sundried tomato served with mushroom asparagus risotto and crispy leeks

Oasis Fish Platter.

Grilled Salmon, blackened Catfish and battered Haddock served with rice pilaf, vegetable, tartar sauce and mango salsa

DESSERIS:

Truffle Royale Mini

Layers of rich chocolate cake and decadent chocolate and white chocolate truffle, made with real whipped cream, all covered with a chocolate glaze and white drizzle

Banana Forest ice cream crepes

with glazed bananas, dark rum and banana liqueur



