



Savour Shaw Club Package Menu

Appetizers

Chilled Soup

Smoked Red Pepper Gazpacho, Balsamic Glaze

Organic Greens Salad

Local Heritage Greens, Strawberry Peppercorn Vinaigrette, Toasted Pecans, Sweet Dried Cranberries & Crumbled Feta

Zees Caesar Salad

Lemon Balsamic Dressing, Freshly Chopped Romaine, Westphalian Ham Chip, Shredded Parmesan & Rosemary Garlic Focaccia Croutons

Entrées

Salmon Duo

Pan Seared Atlantic Fillet, Crispy Smoked Salmon & Lemon Dill Potato Cake, Tri Coloured Carrots, Chardonnay Beurre Blanc

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Southern Style Chicken

South of the Border Inspired Dry Rub, Grilled Free Range Chicken Suprême, Sweet Potato Purée, Buttermilk Fried Onion, Charred Corn Vegetable Succotash, Bourbon Chicken Pan Jus

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Root Beer Braised Short Rib

Root Beer Braised Beef Rib, Confit Garlic, Shallot & Fingerling Potato Hash, Seasonal Vegetables, Sassafras Veal Jus

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Shanghai Pasta (Vegetarian)

Soba Buckwheat Noodles, Vegetable Medley, Sesame Soy Glazed Tofu, Miso & Lemongrass Broth

Dessert

Raspberry Sorbet

Candied Lime, Lemon Balm & Fresh Berries

Executive Chef

Matt Tattrie