

BRYAN ADAMS DINNER PACKAGES

Saturday, May 5th, 2012

Michael's on the Thames – 6:00pm Show – 8:00pm
Dinner Menu

Opening Act

GRILLED VEGETABLE DUCK SALAD

House cured duck pastrami, and fresh cut vegetables on Artisan greens with pomegranate, balsamic, citrus vinaigrette.

- or -

SMOKED TOMATO BISQUE

Fresh house smoked beef steak tomato, in poultry stock, fresh herbs and cream. Served with polenta croutons.

Main Stage

Your Choice Of:

SUGAR SHACK TROUT

Fresh local Rainbow trout, basted with Rolling Ridge maple syrup. Served on wild rice with pineapple salsa.

CHICKEN SUCCOTASH

Fresh Ontario breast roasted with mango crystals and served on hominy, pancetta hash with wild blueberry coulis.

BRAISED BEEF

Fresh Ontario black angus beef cheeks slowly braised in espresso, chipotle, and veal stock. Served on Yukon, celery root mash with leek crisps.

FETTUCINI "BOLOGNESE"

Fresh ground beef lamb and pork simmered with plum tomatoes, red wine and veal stock. Tossed with fettucini noodles. Finished asiago cheese and garlic bread.

-Vegetarian option available upon request -

Encore

STICKY TOFFEE PUDDING CAKE

Soaked in buttery toffee sauce. Finished with espresso infused whipped cream.

\$124.95 per person

CALL NOW TO BOOK YOUR PACKAGE
519-667-5741 or 519-667-5744

John Labatt
CENTRE

