



jonathans

Butternut Squash Agnolotti with Tuscan Oven Dried Tomatoes
White Truffle Essence, Sage, Roasted Garlic and Aged Parmigiano Reggiano



Mixed Organically Grown Field Greens, Tossed in an
Ice Wine-Cider Vinaigrette



Grilled Filet Mignon of 'Angus' Beef Tenderloin, with Pommes Purée,
Haricots Verts, Caramelized Apples and Calvados

OR

Pan-roasted Filet of Halibut with Lentils 'Du Puy,' Spicy Rapini
And a Citrus, Caper, Beurre Noisette

OR

Oven-Roasted Capon Breast with Sweet Potato Purée,
Pearl Onions, Green Asparagus and a Cider-Cranberry Jus



Sour Cherry Cheesecake,
Crème Anglaise and Fresh Fruit

Menu #1d-\$75



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Vodka-cured Smoked Salmon on Potato Blini with Red Onion Marmalade,
And a Preserved Lemon Sauce Gribiche



Jonathans' European Caesar Salad with Romaine, Belgian Endive, Radicchio,
And a Crisp Parmigiano Reggiano Chip



Roasted New York Striploin of 'AAA' Alberta Beef coated with
Moutarde de Meaux and Fine Herbs, with Pommes Purée, Roasted
Pearl Onions and a Vintage Porto-Veal Jus

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Crushed Fingerling Potatoes,
Wilted Greens, Socca Ribbons, and a Sauvignon Blanc-Beet Jus

OR

Oven-Roasted Capon Breast with Sweet Potato Purée,
Pearl Onions, Green Asparagus and a Cider-Cranberry Jus



Double Dark Belgian Chocolate Truffle Cake
Fresh Fruit and Crème Anglaise

Menu#2d-\$74



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Wild Mushroom Risotto with Dry-cured Tomatoes, Crisp Pancetta, Olives,
And Parmigiano Reggiano Cheese



Mixed Organically Grown Field Greens, Tossed in an
Ice Wine-Cider Vinaigrette



Roasted New York Striploin of 'AAA' Alberta Beef coated with
Moutarde de Meaux and Fine Herbs, with Pommes Purée, Roasted
Pearl Onions and a Vintage Porto-Veal Jus

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Crushed Fingerling Potatoes,
Wilted Greens, Socca Ribbons, and a Sauvignon Blanc-Beet Jus

OR

Oven-Roasted Capon Breast with Sweet Potato Purée,
Pearl Onions, Green Asparagus and a Cider-Cranberry Jus



Classic Carrot Cake with Walnuts & Cream Cheese Icing
Fresh Fruit and Crème Anglaise

Menu #3d-\$72



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New Brunswick Lobster - Half a Poached Lobster stuffed with Lobster Nuggets
With Sauce Thermidor and Herbed Asiago Crust



Warm Pecan Crusted Goat's Cheese Bûcheron Salad with Fig and Cranberry
Compote, Baby Organic Lettuces and a Verjus Dressing



Herb Crusted Fresh Australian Lamb Rack with Turnip Purée, Warm Olive-Roasted
Pepper Relish, Haricots Verts and Minted-Rosemary Lamb Jus

OR

Pan-roasted Filet of Halibut with Lentils 'Du Puy,' Spicy Rapini
And a Citrus, Caper, Beurre Noisette

OR

Grilled Filet Mignon of 'Angus' Beef Tenderloin, with Pommes Purée,
Haricots Verts, Caramelized Apples and Calvados



Sour Cherry Cheesecake with Fresh Fruit and Crème Anglaise

OR

Double Dark Belgian Chocolate Truffle Cake with Fresh Fruit and Crème Anglaise

Menu #4d-\$80



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Steak & Roasted Beet Tartar with Truffled Vinaigrette and
Spiced Fingerling Chips



Jonathans' European Caesar Salad with Romaine, Belgian Endive, Radicchio,
And a Crisp Parmigiano Reggiano Chip



Grilled Filet Mignon of 'Angus' Beef Tenderloin, with Pommes Purée,
Haricots Verts, Caramelized Apples and Calvados

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Crushed Fingerling Potatoes,
Wilted Greens, Socca Ribbons, and a Sauvignon Blanc-Beet Jus

OR

Linguine Pescatore with Wild Gulf Shrimp, Roasted Sea Scallops,
Fine Herbs and a Tomato Fondue



Sour Cherry Cheesecake,
Crème Anglaise and Fresh Fruit

Menu #5d-\$71



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Warm Pecan Crusted Goat's Cheese Bûcheron Salad with Fig and Cranberry Compote, Baby Organic Lettuces and a Verjus Dressing

OR

Butternut Squash Agnolotti with Tuscan Oven Dried Tomatoes White Truffle Essence, Sage, Roasted Garlic and Aged Parmigiano Reggiano

OR

Vodka-cured Smoked Salmon on Potato Blini with Red Onion Marmalade, And a Preserved Lemon Sauce Gribiche



Grilled Filet Mignon of 'Angus' Beef Tenderloin, with Pommes Purée, Haricots Verts, Caramelized Apples and Calvados

OR

Pan-Roasted Fresh Filet of Atlantic Salmon with Crushed Fingerling Potatoes, Wilted Greens, Socca Ribbons, and a Sauvignon Blanc-Beet Jus

OR

Linguine 'Aglio di Olio' with Wild Mushrooms, Rapini Leaves, Fresh Sage, Roasted Garlic and Grilled Red Onions



Sour Cherry Cheesecake with Fresh Fruit and Crème Anglaise

OR

Double Dark Belgian Chocolate Truffle Cake with Fresh Fruit and Crème Anglaise

Menu #6d-\$64