

November 6, 2019, 5:30 to 9:00 pm  
Algonquin College Restaurant International

*Menu*

***Canapes***

*Coconut Panko Crusted Shrimp / Lemon Garlic Aioli*

*Duck Terrine with Cranberry Chutney*

*Yellowfin Tuna with Ginger Soy Dipping Sauce*

*Asian Vegetable Spring Rolls with Sweet Chile Sauce*

***First Course***

*Chevre Cheese with Petite Greens*

*Candied Pecans, roasted beetroot, dried harvest fruits*

***Second Course***

*Slow Roasted AAA Beef Tenderloin*

*Butternut Squash puree, fondant potatoes, Perigueux Sauce*

*Vegetarian available with advanced notice*

***Dessert Course***

*Warm Chocolate Fondant*

*Vanilla Crème Anglaise, Grand Marnier marinated berries*