

BerBer

4 Course Dinner

\$39

Starter

(Served Individually)

The “Signature” Anti-Pasto

Bocconcini cheese marinated in chili, mint and lime skewered with seasoned sun-dried tomatoes. Dry cured chorizo sausage with roasted garlic and caper berries. Mediterranean olive and sun-dried tomato tapenade with rosemary crostini. Sliced fresh grapes, garlic aioli and a balsamic reduction.

Appetizer

(Choose One Item)

Warm Chevre & Pear Salad

*Mesclun mixed greens with fresh pears, spiced caramelized walnuts, red onions and grapefruit segments all tossed in creamy pommery dressing. Accompanied by bruleed warm goat cheese and served in a rice paper basket.
(Suggested wine pairing: Stoneleigh Sauvignon Blanc, New Zealand)*

or

Cambozola Fritter

*Walnut encrusted Cambozola fritter served over a bed of Arugula, fennel and blonde frizee, tossed in a champagne raspberry vinaigrette. Accompanied with heirloom beets and infused oil pistachios.
(Suggested wine pairing: Birchwood Vidal Icewine, Niagara)*

or

Chef’s Selection

Please ask your server what delicacies the Chef has designed for you today.

Intermezzo

Chef’s Sorbet

*Please notify your server if you have any food allergies or dietary concerns.
A 15% gratuity will be added to groups of 6 or more.*

Main Course

Prosciutto Wrapped Chicken Supreme

Imported from Parma, Italy, our prosciutto is thinly sliced then wrapped around a free-range chicken supreme stuffed with smoked gouda and caramelized balsamic onions. Baked and served over woodland mushroom risotto and finished with truffle oil. Served with seasonal vegetables.

(Suggested wine pairing: Marco Polo, Pinot Grigio, Italy)

or

Biftéque BerBer

A 10oz Certified Angus Sirloin grilled to perfection. Topped with parmesan peppercorn sauce, and crispy leeks. Accompanied by roast potatoes and seasonal vegetables.

(Suggested wine pairing: Santa Rita, Reserve, Cabernet Sauvignon)

or

Lamb Loin Chop

Two 4oz tender Alberta lamb loin chops, grilled to order and finished with a Sage reduction.

Accompanied by roast potatoes and seasonal fresh vegetables.

(Suggested wine pairing: Louis Bernard, Cotes du Rhone)

or

Mahi Mahi

A six ounce filet of fresh Mahi Mahi, baked and topped with, scallions, fresh basil and cherry tomatoes. Accompanied by a chardonnay cream sauce, jasmine-wild rice and seasonal vegetables.



(Suggested wine pairing: Louis Latour, Chardonnay, France)

or

Wild Mushroom and Pesto Bucatini

Sautéed wild mushrooms, pepper, red onions, diced roma tomatoes, and a spicy red cherry pepper tossed in a basil pesto cream sauce and finished with truffled pecorino.

(Add free-range chicken breast or dried chorizo sausage - \$6.00)

Dessert

(Served al a Carte)

Lavender Crème Caramel

\$8

Flourless Chocolate Cake

\$10

Grand Marnier Cheesecake

\$9

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Side Dishes

Heirloom Vegetable Chips \$8

Seasoned Roast Potatoes \$8

Seasonal Vegetables \$8

Platters for Two

BerBer Platter

Couscous salad, Cambozola fritters on a bed of Arugula, beet salad, raspberry vinaigrette and pistachios

Arugula and Blue Crab dip with pita and heirloom vegetable chips.

\$35

Anti-Pasto

Bocconcini cheese marinated in chili, mint and lime skewered with seasoned sun-dried tomatoes. Dry cured chorizo sausage with roasted garlic and caper berries. Mediterranean olive and sundried tomato tapenade with rosemary crostini. A Selection of fresh fruit. Prosciutto and figs with a balsamic reduction and smoked Gouda.

\$35

De La Mer

Mussels meniere, stuffed seafood shells, curried shrimp, and snow crab legs with garlic butter. Served with wild & jasmine rice and seasonal vegetables.

\$69

De La Terre

Lamb loin chops with sage reduction, seasoned certified angus sirloin strips with peppercorn-parmesan sauce crispy leeks and a prosciutto wrapped chicken supreme stuffed with smoked gouda and caramelized onions over risotto. Served with roast potatoes and seasonal vegetables.

\$69

Bar Menu

(Available as an accompaniment to our 4-course dinner or al a carte after 1030pm)

Arugula, Artichoke & Blue Crab Dip - \$12

Anti-Pasto Plate - \$12

Red Curry Chicken with Jasmine Rice - \$12

Mussels Meniere & Garlic Toast - \$10

Stuffed Seafood Shells (4) - \$12

Prosciutto Bruschetta Bread with Bocconcini - \$12

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