



LARGE PLATES

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| <ul style="list-style-type: none"> Grilled Red Spring Salmon with Melted Leek & Potato Tatin, Cucumber & Yellow Tomato Salad with Olive Vinaigrette \$27.00 Roast Salmon with Rosti Potato, Caramelized Fennel, Baby Carrots & Battered Scallions \$26.00 Coconut & Coriander Crusted Halibut with Kaffir Lime & Alaskan Crab Butter \$30.00 Savoury Roasted Salmon with Sweet Corn Whipped Potato, Wilted Spinach & Tarragon Lobster Sauce \$28.00 Seven Spiced Rare Seared Tuna with Asparagus, Mustard & Spring Onion Crushed Potato, Meyer Lemon & Olive Oil Emulsion \$30.00 Pinenut & Tortilla Crusted Grouper with Spicy Green Rice & Chilled Avocado Sauce \$34.00 Pan Fried Arctic Char with Organic Sunflower Sprout Salad, Pepper Risotto Crisps & Tomato Basil Vinaigrette \$26.00 Spiced Grouper Tostada with Jicama Slaw, Coriander & Tropical Fruit Salsa \$27.00 Barbecued Chicken Supreme with Apple Raisin Chutney, Buttermilk Mashed Potato & Fried Green Tomatoes \$26.00 Ginger Honey Lacquered Chicken Supreme with Sweet Potato Torte, Bundled Beans & Blood Orange Jus \$27.00 Roast Free Range Chicken with Asparagus Risotto, Wild Canadian Mushroom Sauté & Skillet Vegetables \$29.00 Lime & Toasted Coriander Infused Half Chicken with Tomato & Smoked Chipotle Sauce, Soft Corn Polenta & Avocado Salsa \$28.00 | <ul style="list-style-type: none"> Tamarind Glazed Cornish Hen with Spiced Vegetable Basmati Rice in Banana Leaf, Shiitake Mushrooms & Coriander Yogurt Sauce \$32.00 Veal Roulades with Spinach & Prosciutto Filling, Sweet Pea & Parsley Risotto, Stuffed Morel Mushrooms, Candied Garlic Jus \$29.00 Tandoori Roasted Pork Loin with Spinach Daal, Baby Basmati Rice, Cucumber Raita & Pappadam Crisps \$24.00 Peppered Flank Steak with Artisanal Blue Cheese, Crushed Red Skin Potatoes, Grilled Portabello Mushroom & Spinach with Double Smoked Bacon \$32.00 Prime Aged Steak with Rosemary Roasted Potato Skewers, Skillet Vegetables with Forest Mushrooms \$38.00 Petit Beef Fillet with Horseradish Butter, Lobster Potato & Skillet Vegetables \$35.00 Grilled Beef Tenderloin with Whipped Parsley & Sunchoke Potato, Pancetta Crisps, Roasted Young Vegetables & Caramelized Cipollini Onion Purée \$42.00 Duo of Spring Lamb: Roast Rack, Braised Shank with Provençal Ragoût & Violet Mustard Jus \$40.00 Provimi Veal Chop with Roast Vegetable Torte, French Bean Bundle & Porcini Reduction \$47.00 |
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Prices are subject to P.S.T, G.S.T & 15% Service Charge

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