



# THE MENU

Evening in the Maritimes

May 19, 2022

The Westin Ottawa



Geoff Morden, Executive Chef

ONE OF THE BEST PARTS OF EVENING IN THE MARITIMES IS THE DELICIOUS FOOD!

THE WESTIN OTTAWA EXECUTIVE CHEF, GEOFF MORDEN, BRINGS FLAVOUR AND COLOUR TO ALL HIS DISHES.

HERE'S WHAT'S ON THE MENU ...

# The Menu

## ■ 1st Course

Tangled baby greens with grape tomato, cucumber & pea shoots, honey balsamic dressing, and bread rolls

## ■ 2nd Course

Seafood Chowder OR roasted garlic & silky vine ripened tomato soup (veg option)

## ■ 3<sup>rd</sup> Course

6 OZ filet mignon with mushroom compote Shiraz & green peppercorn reduction, Yukon Gold potato & caramelized parsnip purée

OR

Full cracked lobster served hot with garlic butter, coleslaw, & potato salad

OR

Grilled eggplant, roasted pepper and squash moussaka, lentil, chickpea and quinoa blend, charred Roma tomato and basil sauce (Vegan & Gluten free)



## ■ Dessert

Trio of mini lemon meringue, blueberry crumble and strawberry shortcake coupe served with tea or coffee

## ■ Drink Options

A cash bar will be available during the cocktail reception and during dinner service.

One drink per person is included with all ticket packages and some packages include two bottles of wine.

See [tickets and table info](#) for full details on inclusions. Note that guests will be required to make their menu selection in advance at the time of purchase.