



WELLINGTON COURT

RESTAURANT + CATERING

PRIX FIXE

Appetizers

DAILY SOUP CREATION

OR

BUTTER LETTUCE SALAD, RED WINE VINAIGRETTE, TARRAGON AND CHIVES

Entrees

HAND CUT HOUSE MADE PASTA, CHICKEN BOLOGNAISE, PARSLEY AND
ORGANIC VIRGIN OLIVE OIL

OR

ROASTED PORK TENDERLOIN, SWEET CIDER CREAM, GARLIC MASHED POTATOES,
BROCCOLI WITH BLUE CHEESE AND BRAISED CABBAGE

OR

PAN ROASTED LAKE HURON RAINBOW TROUT, CLAM AND PANCETTA RISOTTO,
SAUTE OF RED ONION, SPINACH AND CAULIFLOWER

Desserts

CHOCOLATE PEANUT BUTTER CHEESECAKE

OR

ALMOND CAKE WITH APPLE COMPOTE
AND FRESH CREAM

\$38 PER PERSON , \$60 WITH PAIRED BEVERAGES
\$10 CORKAGE FEE FOR BYO