

Chatterpaul's
Whitbylicious Winter 2018

Lunch Menu

\$30.00

Appetizers

Citrus-Mango Salad

Beet, tangerine, sundried cherry, gorgonzola, feta
salad with a citrus mango vinaigrette

Flatbread

Grilled Vegetables, fresh figs, plantain, prosciutto,
and mixed cheese

Entrée

Roti

Curry Lamb Roti with a "Chatterlicious" salad containing
poached pear, caramelized onion, goat cheese, chili-candied nuts
on a bed of greens with orange, maple vinaigrette

White Roughy

Mixed seafood stuffed white roughy over a chick pea & grilled vegetable cake
with a dill orange mango cream sauce

Beef Rib

Braised in Moroccan spices
mounded over a mascarpone mash

Dessert

Homemade Carrot Cake

Filled with nuts & pineapple, enveloped in a rich cream cheese frosting
& topped with chopped walnuts

Contains nuts

New York Cheesecake

Over a bed of raspberry coulis finished with a mixed berry compote

Chatterpaul's
Whitbylicious Winter 2018

Dinner Menu

\$40.00

Appetizers

Roasted Beet & Lobster Bisque

Crab & Coco Shrimp

Coconut crusted tiger shrimp & crispy "Chattercake"
in a lobster influenced cream sauce

Cajun Dusted Frog Legs

Over jalapeno & okra polenta
topped with a curry tomato peach broth

Entrée

Angus Steak & Shrimp

Topped with gorgonzola, caramelized onions,
peach chutney, with marscarpone mash & peppercorn sauce

Seafood Stuffed Salmon

Over cheese stuffed tortellini
in a smoked salmon lobster meat tarragon dill cream

Breast of Duck

Oven-roasted with brussel sprouts,
root vegetables, tossed in a peppercorn orange butter
with a creamy cassis reduction

Dessert

Homemade Carrot Cake

Filled with nuts & pineapple, enveloped in a rich cream cheese frosting
& topped with chopped walnuts

Contains nuts

New York Cheesecake

Over a bed of raspberry coulis finished with a mixed berry compote