NOTTAWASAGA RESORT

AUGUST 6 - OCTOBER 8, 2026

THURSDAYS 4:30-7:30PM

MAHOGANY ROOM

Date Night

3 COURSE PRIX FIXE

CHOICE OF

STARTER

+

CHOICE OF

ENTRÉE

+

CHOICE OF

DESSERT

$39* PER Person

Heirloom Carrot Soup: Lime, Ginger, Honey Ricotta, Pea Sprouts & Mint

Beet Stack: Whipped Goat Cheese, Lemon Basil Vinaigrette, Sunflower Seed Brittle, Arugula & Scallion Oil

House Specialty Caesar Salad: Crispy Romaine, House-made Dressing, Shaved Parmesan & Focaccia Croutons

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Mushroom Pappardelle: Triple Mushroom Blend, Shallot, Roasted Garlic, Truffle Oil, White Wine, Broccolini, Parmesan & Toasted Ciabatta

Panamanian Grilled Chicken: Herb & Garlic Marinated, Spanish Rice with Black Beans & Sweet Peppers, Plantain Crisps, Chimichurri & Seasonal Vegetables

Provençal Beef Braise: Succulent Slow Cooked Ontario AAA Beef, Root Vegetables, Roasted Mini Potatoes, Light Tomato Beef Broth & Crème Fraîche

Grilled Mediterranean Branzino Sea Bass: Aromatic Herbed Butter, Savoury Tuscan Orzo & Sautéed Broccolini

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Lemon Curd Tart, Dark Chocolate Ganache, Brûléed Meringue & Raspberries

Orange Mimosa Cheesecake & Sour Cherry Coulis

RESERVATIONS REQUIRED: 705-435-5501

NOTTAWASAGARESORT.COM

*Per person, tax extra. Offer valid for a limited time & cannot be used in conjunction with any other offers or discounts.