NOTTAWASAGA RESORT

OCTOBER 29 - DECEMBER 17, 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

Butternut Squash Soup: Roasted Squash, Innisfil Creek Honey, Pumpkin Seeds, Root Vegetable Ribbons, Herb & Garlic Oil

Beet Root Crostini: Whipped Goat Cheese, Roasted Beets, Lemon Basil Vinaigrette, Crisp Chickpeas, Pecans, Dried Cranberries & Arugula

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

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Mushroom Risotto: Triple Mushroom Blend, Fall Harvest Herbs, Mushroom Broth, Parmesan Crisp & Truffle Oil

Savoury Herb Chicken: Seared Breast, Aged Cheddar, Seasonal Vegetables, Green Pea Risotto & Roasted Garlic Jus

AAA Ontario Beef: Succulent Slow Cooked Braised Beef, White Balsamic & Maple Glaze, Whipped Potato, Demi Glace, Apple Butter & Seasonal Vegetables

Linguini Carbonara: Artisan Pasta, Thick Cut Bacon, Shallots, Garlic, Parmesan, Olive Oil, Lemon, Garlic Toast

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Baked Apple Blossom & Warm Spiced Caramel Sauce

Maple Crème Brûlée

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.