

*Amuse Bouche*

*Appetizer Selections for Dinner*

**Crisp Winter Greens**

Studded with brunoise roasted butternut squash, confit cherry tomatoes, spiced walnuts, shaved smoked Applewood cheddar and drizzled with honey cranberry vinaigrette  
or

**Potato and Double Smoked Bacon Soup**

Topped with double smoked bacon and frizzled leeks  
or

**Rushes Caesar Salad**

Focaccia croutons, shaved aged cheddar and julienned prosciutto, tossed in a house made Caesar dressing

*Entree Selections for Dinner*

**Blackened Beef Tenderloin**

Served with grilled portobello mushrooms and finished with a Chardonnay Danish blue cheese cream sauce  
or

**Frenched Chicken Supreme**

Stuffed with Wellesly apple butter and creamy brie, glazed with a Marsala gooseberry jus  
or

**Atlantic Salmon**

Crusted with toasted coconut, topped with a stewed charred tomato Pernod sauce

(Vegetarian option is available upon request)

*Dessert Selections for Dinner*

**Lemon Tart**

With mango passion fruit coulis and fresh blueberries  
or

**Carrot Cake Roulade**

With local honey and cream cheese mousse, candied walnuts and shaved pineapple  
or

**Warm Chocolate Cake**

With salted caramel and sour cream ice cream

**Private Dining Room Menu**

CHOOSE ONE EACH FROM THE APPETIZER, ENTREE AND DESSERT SELECTIONS

\$45 PER PERSON, PLUS TAX & GRATUITY

MENUS ARE IN EFFECT AS OF JANUARY 2012 AND ARE AVAILABLE FOR GROUPS OF 10 OR MORE PEOPLE.

SOME CONDITIONS MAY APPLY. PRICES SUBJECT TO CHANGE AND REVISION.

RUSHES Restaurant, located at The Waterloo Inn, 475 King Street North, Waterloo (519) 884-0220 ¥ www.rushes.ca