



*Menu d'aujourd'hui
Bon Appetit!*

Festive Menus for the Holiday Season

To start

Wheel of brie baked in filo pastry with figs and honey, crusty artisan breads & crisps

\$125.00

Three-course Plated Dinner

(based on 25 or more guests)

Salad Rouge

sliced beets, pomegranates, snowflake feta, blood oranges, citrus dressing

or

Festive Mix Salad

spinach & arugula with toasted walnuts, dried cranberries, creamy vinaigrette

Festive Entrees

choose two to offer your guests in advance:

Maple Glazed Ham

sweet and savoury quince purée

Provençal Lamb

braised in port wine jus and Provençal herbs

Slow roasted stuffed Turkey

butternut squash & almond stuffing, cranberry sauce and classic turkey gravy

Dijon rosemary rubbed Flank Steak

peppercorn gravy -sautéed cremini mushrooms

Salmon Wellington

wild salmon wrapped in butter pastry & served with a beurre blanc

Above entrees served with:

Harvest Toss Vegetables

butter-roasted Brussel sprouts, carrots, parsnips, & fennel

Creamy Mascarpone Sage Whipped Potatoes

Dessert

choose one:

White Chocolate Croissant Pudding

Pumpkin Pie

Dulce de Leche Apple Galette

\$54.00 per guest

Variations of this menu are also available for buffet & family style meals

To order, call 604-904-7720 or email louis@louisgervais.com