



Menu d'aujourd'hui
Bon Appetit!

Spring/Summer
4-Course Plated Dinner C – \$62.00

(based on 50 guests or more)

To add a selection of bite-size appetizers before dinner see our list of amuse bouche.

APPETIZER

(choose two)

Timbale of Field Greens

*presented in a cucumber wrap & garnished with beet lace, chevre cheese & candied pecans,
champagne citrus vinaigrette*

Buffalo Mozzarella & Heirloom Tomato Stack

multi-coloured heirloom tomatoes, fresh basil leaves, Reggiano cheese confit & balsamic vinaigrette

Seared Dungeness Crab Cakes

served on a bed of microbeet leaves with a curried yogurt dressing

Roasted Red Capsicum Soup (GF)

with blood orange crème fraîche

House Made Fresh Herb Focaccia & French Baguette

MAIN

(choose two options to offer your guests)

Marinated Aged Rib Eye Steak

hard seared and served with a fresh mango salsa, roasted pee wee potatoes & grilled artisan vegetables

Provencal Lamb Loin

served on wild mushroom & artichoke risotto with grilled artisan vegetables and a fig & port demi-glace

Sable Fish En Papillote

*baked in parchment paper with sorrel leaves & served with a tarragon & white pepper béarnaise, rice pilaf
& grilled artisan vegetables*

Wild Mushroom Ravioli

served with a limoncello pinot grigio velouté and drizzled with truffle oil, grated Reggiano cheese

DESSERT

(choose one)

Tarte a la Ganache Chocolat

flaky pastry shell filled with rich chocolate ganache garnished with Chantilly cream & fresh berries

Profiteroles

pastry balls filled with French vanilla custard, drizzled with chocolate sauce and garnished with caramel brittle

Summer Fruit Pavlova (GF)

light and delicately crisp meringue with local fresh fruit & berries topped with Chantilly cream