



*Menu d'aujourd'hui
Bon Appetit!*

“Safe Six” Holiday Dinners

Festive meals designed for evenings with close family & friends

Each package includes a gourmet three-course meal for six people, with the option to add on up to five additional portions.

Choose your Package:

Rack of Lamb

provincial herb crusted with a fig and port demi glace

Braised Shortribs

braised in red wine, root vegetable demi glace

Cornish Hens

grilled with rosemary, cleaver cut, served with burre noir pearl onions

Sablefish

lightly baked, served with a maple miso sauce

All Mains served with:

Harvest Toss Vegetables

butter-roasted brussel sprouts, carrots, parsnips, & acorn squash

Choose your Starter:

Salad Rouge

*local baby greens, pomegranates,
snowflake feta, blood oranges, citrus
dressing*

Creamy Tomato Velouté

garnished with vodka crème fraiche

Soup du Jour

changes weekly

Choose your Side:

Gratin Dauphinois

*layers of sliced potatoes baked with
cream & gratinated with
Emmental cheese*

Creamy Risotto

with wild mushrooms & artichokes

Roasted New Potatoes

*Slow cooked in olive oil with sea salt
and fresh rosemary*

Choose your Dessert:

Croissant Pudding

*with white chocolate
& butterscotch drizzle*

Tart Green Apple Galette

*with dulce de Leche
& vanilla cream*

\$ 465.00 for six dinners

Add one Sablefish Main to any package - \$65

Add one Vegetarian Main to any package - \$45

Pick up or delivery between 3pm and 5:30pm.

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