



*Menu d'aujourd'hui
Bon Appetit!*

Table d'Hôte Dinners

Gourmet meals designed for evenings with close family & friends

Build your own gourmet three-course meal package six people or more.

Choose a Main:

Rack of Lamb

provincial herb crusted with a citrus mint crème fraîche

Beef Tenderloin

broiled & served with black peppercorn demi sauce

Cornish Hen

roasted and served with a mango cilantro chutney

Sablefish

lightly baked, served with a maple miso sauce

All Mains served with:

Roasted Seasonal Vegetables

locally sourced and changes monthly

Choose a Starter:

Red and Gold Beet Salad
*with local chevre, torn basil and
balsamic crema*

Creamy Tomato Velouté
garnished with vodka crème fraîche

Organic Celebration Greens
*with spiced nuts, fresh berries and
feta cheese with a tarragon citrus
vinaigrette*

Choose a Side:

Creamy Risotto
*with wild mushrooms, parmesan,
fresh parsley & lemon*

Roasted Fingerling Potatoes
*slow cooked with shallots in olive oil
with sea salt and fresh herbs*

Choose a Dessert:

Lemon Tart
*flakey crust filled with a smooth
citrus filling and garnished with earl
grey infused meringue*

Lava Cake
*rich chocolate cake with a molten
ganache centre, topped with
passionfruit coulis*

\$75 per person

604 904 7720

850 Harbourside Drive, North Vancouver

louis@louisgervais.com