



*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 eight 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**

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