



Menu d'aujourd'hui
Bon Appetit!

Fall/Winter
3-Course Plated Dinner B – \$53.00

(based on 50 guests)

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

APPETIZER

(choose one)

Pear, Beet & Fennel Salad
with lavender Roquefort cheese & apple cider vinaigrette

Spinach Mimosa Salad
baby spinach leaves, eggs, crispy bacon, & orange segments with creamy vinaigrette dressing

Vodka Tomato Velouté
creamy tomato soup garnished with vodka spiked crème fraîche

French Baguette with Butter

MAIN

(choose two options to offer your guests)

Braised Lamb Shank
served on a bed of raisin & almond studded couscous with a citrus mint crème fraîche & caramelized root vegetables

Roast Top Sirloin
served with a rich red wine & fresh sage jus, parisienne potatoes, & roasted asparagus

Ballantine of Turkey
served with rich demi-glace, savoury brioche stuffing, whipped potatoes & caramelized root vegetables

Seared Ling Cod Filet
served with a maple miso sauce, Shanghai noodles & fresh peas

DESSERT

(choose one)

Tarte aux Ganache Chocolat (GF)
Flaky pastry shell filled with a rich chocolate ganache & garnished with Chantilly cream & fresh berries

Cranberry Cheesecake
rich vanilla cheesecake spiked with sundried cranberries

Granny Smith Apple Tarte Tatin
with toffee caramel & vanilla bean chantilly cream

*** Gluten free and vegetarian options are also available; please contact one of our event planners.*

*** Substitute for a Bite Sized Dessert Buffet for \$1.75 per guest (3 pieces per person)*

*** Non-Alcoholic Bottomless Drinks \$2.75 per person*