



## \$28 Prix Fixe LUNCH

Vegetarian or vegan options are always available.  
Most items do not have gluten. We deep fry with peanut oil.  
We are happy to help customize, add options, or make substitutions.

**Company:**

**Contact:**

**Phone:**

**Email:**

**Number of Guests:**

**Date:**

**Time:**

**Location:**

**Bar Service:**

**Notes:**

### Billing Information:

**Price does not include Beverage Service**

**20% gratuity before taxes and 13% HST**

\$300.00 deposit may be required to reserve time and space  
Deposit is non-refundable if event is cancelled within 48 hours of  
scheduled date. A final guest count is appreciated before event.  
We may discuss a minimum spend to secure private or semi-private  
bookings.

**soup du jour**

**house salad**

sweet & bitter greens, radish,  
cucumber, heirloom cherry tomato,  
pommery mustard vinaigrette

**warm calamari salad**

sundried tomato, capers & olive,  
with lemon oregano vinaigrette

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**cod cake & grilled shrimps**

creamy dill dressing with  
quinoa salad, heirloom cherry tomatoes,  
black bean, cucumber

**roasted chicken supreme**

free range chicken breast supreme,  
morel mushroom & brandy reduction,  
market vegetables, mashed potatoes

**mussels & frites**

p.e.i. mussels, white wine, garlic,  
tomato provencale

**quiche du jour**

vegetarian quiche available, with choice of side:  
house salad / yukon gold frites /  
half & half / market vegetables

**wild rice & mushroom risotto**

arborio & wild rice with wild mushrooms,  
sundried tomato, cherry tomato, black olive, spinach

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**berries & cream**

fresh strawberries, blueberries, raspberries in liqueur  
with vanilla ice cream

**crème brûlée**

**warm banana cake**

toffee sauce, creme anglaise, vanilla ice cream