



\$65 Prix Fixe Dinner

More Vegetarian or vegan options are available.

ie. House Salad, Beet Salad (app),

Grilled Vegetable Tower & Goat's Cheese

(main-can be done without cheese)

Most items do not have gluten and we can easily accommodate all major dietary restrictions, GLUTEN, DAIRY, NUT, VEGAN.

We deep fry with peanut oil.

We are happy to help customize, add options, or make substitutions!

Company:

Contact:

Number of Guests:

Date:

Time:

Location:

Bar Service:

Hors D'oeuvres:

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 required 24 hours before.

That guest count will be considered a guarantee of meals billed.

soup du jour

house salad

grilled quail

*grilled figs, oyster mushrooms, arugula,
rosemary & walnut oil vinaigrette*

terrine de foie gras

pan seared scallops

*fig & heirloom tomato relish, honey mushroom,
sautéed spinach, white wine beurre blanc*

ontario lamb rack

*pistachio crusted french cut lamb rack with natural jus,
market vegetables, roasted fingerling potatoes*

seafood bouillabaisse

*provençale fish & seafood stew with saffron tomato broth,
scallop, shrimp, mussels, cod filet, market fish, fingerling potatoes,
emmental cheese, crouton, red pepper rouille*

surf & turf

*grilled jumbo prawn, 7 oz beef tenderloin, tarragon beurre blanc,
caramelized root vegetables, french beans, smashed potatoes*

seared duck breast & duck leg confit

*magret duck breast & crispy duck leg confit
with port wine & blueberry demiglaze, foie gras butter,
roasted fingerling potatoes, market vegetables*

wild rice & mushroom risotto

*wild mushrooms, sundried tomato, black olives, spinach,
cherry tomatoes, grana padano cheese*

grilled vegetable & goat's cheese tower

*portabello mushroom, eggplant, zucchini, red pepper,
quebec goat's cheese, on a bed of sauteed spinach
with sundried tomato relish*

flourless chocolate, espresso & baileys cake

poached berries with cassis

crème brûlée