



\$58 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

(always vegetarian or vegan if necessary)

warm goat's cheese salad

frisée, bacon, crostini, raspberry vinaigrette

grilled quail

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

salmon gravlax

house cured salmon, cucumber rounds,
pea shoots, caper & tarragon cream

seafood bouillabaisse

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

baked icelandic cod

beurre blanc, roasted red pepper relish,
roasted fingerling potatoes, market vegetables, french beans

seared magret duck breast

port wine & blueberry demiglaze,
foie gras butter, roasted fingerling potatoes, market vegetables

grilled beef tenderloin

7 oz wellington county beef, green peppercorn & cognac reduction,
smashed potatoes, caramelized root vegetables, french beans

grilled vegetable & goat's cheese tower

stack of grilled vegetables roasted with quebec goat's cheese round,
served atop sautéed spinach with sundried tomato relish

warm banana cake

with crème anglaise, toffee sauce, vanilla ice cream

flourless chocolate, espresso & baileys cake

with crème anglaise, berry compote

pecan tart

with vanilla ice cream