

THREE COURSE WITH DESSERT

Plated Menu

first course

a choice of

cauliflower soup (vegetarian)

raisin puree, roast cauliflower florets, herb oil

hearts of romaine salad

ruby red & green romaine, caesar vinaigrette, bacon,
cured egg yolk

second course

a choice of

slow roast chicken breast

roast fingerling potatoes, carrots, carrot puree, truffle jus

soy glazed beef short rib

savoury soy glaze, potato puree, brussels sprouts, red radish

free form vegetable lasagna (vegetarian and gluten free)

heirloom tomatoes, zucchini, ricotta, toasted
pine nuts, basil powder

THREE COURSE WITH DESSERT

Plated Menu

third course

a choice of

lemon meringue

lemon curd, bruleed meringue, fresh berries, mint

dark chocolate torte

dark chocolate cake, chantilly cream, hazelnut, candied orange

\$55.00 per guest

THREE COURSE WITHOUT DESSERT

Plated Menu

first course

a choice of

cauliflower soup (vegetarian)

raisin puree, roast cauliflower florets, herb oil

hearts of romaine salad

ruby red & green romaine, caesar vinaigrette, bacon,
cured egg yolk

second course

a choice of

albacore tuna crudo

oceanwise tuna loin, tonnato sauce, radish, bonito flake

bison tartare

bison petite tenderloin, housemade crackers, truffle aioli

cauliflower & lentils (vegan)

roast cauliflower florets, lentil croquettes, beet puree, fennel

third course

a choice of

slow roast chicken breast

roast fingerling potatoes, carrots, carrot puree, truffle jus

soy glazed beef short rib

savoury soy glaze, potato puree, brussels sprouts, red radish

THREE COURSE WITHOUT DESSERT

Plated Menu

**free form vegetable lasagna (vegetarian
and gluten free)**

heirloom tomatoes, zucchini, ricotta, toasted
pine nuts, basil powder

\$55.00 per guest

FIVE COURSE

Plated Menu

first course

a choice of

cauliflower soup (vegetarian)

raisin puree, roast cauliflower florets, herb oil

heirloom tomato salad (vegetarian)

heirloom tomatoes, honey thyme vinaigrette,
buttermilk curd, pea wafer

second course

a choice of

albacore tuna crudo

oceanwise tuna loin, tonnato sauce, pork belly, bonito flakes

bison tartare

bison petite tenderloin, white truffle, house made
crackers, truffle aioli

cauliflower & lentils (vegan)

roast cauliflower florets, lentil croquettes, beet puree, fennel

FIVE COURSE

Plated Menu

third course

a choice of

butternut squash & ricotta agnolotti (vegetarian)

roast onion cream sauce, braised swiss chard, crispy kale,
parmesan cheese

wild mushroom risotto (vegetarian)

wild mushrooms, white truffle, braising greens, herb oil

fourth course

a choice of

roast aaa beef striploin

carrot ginger puree, scalloped potato pave, horseradish jus

herb crusted salmon

poached mussels, leeks, fingerling potatoes, dashi espuma

seasonal vegetable tian & organic greens (vegetarian)

zucchini, tomato, eggplant, slow cooked tomato sauce,
parmesan cheese

slow roast chicken breast

garlic & thyme glazed chicken, carolina gold rice,
black truffle, carrots, truffle jus

FIVE COURSE

Plated Menu

fifth course

a choice of

lemon meringue

lemon curd, bruleed meringue, fresh berries, mint

dark chocolate torte

dark chocolate cake, chantilly cream, hazelnut, candied orange

artisanal cheese tasting

assortment of canadian cheeses, crackers, fruits & preserves

\$75.00 per guest

CHILD'S

Plated Menu

chicken fingers

panko'd 'Farm Crest' chicken fingers with a honey mustard dipping sauce, carrot sticks with yogurt dipping sauce

grilled zucchini

grilled zucchini with basil pesto and shaved grana padano cheese

roasted carrots

baby carrots roasted with olive oil, garlic & a touch of brown sugar

fresh artisan dinner rolls

artisan rolls served with maldon salt and real butter

\$17.00 per child