

COCKTAIL HOUR HORS D'OEUVRES

CHARCUTERIE

chef's selection \$25 (feeds up to 4p)

COCKTAIL de CREVETTES GRILLÉES

jumbo shrimp, brandy cocktail sauce \$54/dozen

HUITRES ou PALOURDES du JOUR

oysters of the day with lemon mignonette \$4.5ea

EXAMPLE DINING SET MENU

\$65pp 15+ guests, final menu and pricing to be confirmed two weeks prior to the event date

HORS D'OEUVRES & SALADES

choice of

SOUPE du JOUR

chef's daily soup creation

SALADE de BETTERAVES et CHÈVRE

roasted gold and red beets, goat cheese mascarpone, blueberry balsamic glaze,
honey roasted sunflower seeds

SALADE CÉSAR AUX ENDIVES

endive salad, anchovy dressing, croutons, grated prosciutto

ENTRÉES

choose four to appear on your menu

RATATOUILLE

roasted eggplant, zucchini, cherry tomatoes, fresh basil

MOULE FRITES

mussels steamed with white wine, pernod, tarragon beurre blanc, pomme frites

GNOCCHI PARISIENNE

bacon brown butter cream sauce, grilled radicchio, chives
*bacon can be removed

SAUMON ATLANTIQUE

pan seared, zucchini & arugula salad, herb beurre blanc

BOEUF BOURGUIGNON

beef, bacon, onions, mushrooms, red wine jus

CUISSE de CANARD CONFITE

confit duck leg, polenta gratin, wild mushrooms, blueberry demi-glace

STEAK FRITES

8oz california cut striploin, pomme frites, rich demi-glace

DESSERT

choice of

CRÈME BRÛLÉE

vanilla custard, caramelized apples

TARTE CHOCOLAT NOISETTE

chocolate hazelnut tart

