

PLATED

We gladly accommodate various dietary needs. Please note that additional costs may apply for per-person pricing for rentals and staffing. "Let us pamper you and your guests."

APPETIZERS / SOUP / SALADS / PASTA

Roasted Ginger and Carrots Soup	9
garnished with kale chips and Crème fraîche	
Lentil Soup	9
Vegetables with Dupuis lentils served with fried parsnip chips	
Roasted butternut squash soup	9
garnished with crème fraîche	
Argentinian Shrimp Ceviche	19
In its broth with onions, tomatoes, peppers, lime juice and cilantro	
Grilled Octopus	23
Served with capers, fennel, kalamata olives, and romesco sauce	
Beef Tenderloin carpaccio	19
Traditional seasoning, arugula, crostini, and microgreens	
Crispy Roasted Cauliflower	12
Labneh, sumac, sunflower seeds, herbed oil	
Polenta Fries	12
creamy truffle sauce, and freshly grated Parmesan cheese (8pc)	
Baby Gem Caesar Salad	16
topped with brioche croutons, bacon chips, Parmesan crisp, Caesar dressing	
Burrata Salad	19
roasted acorn squash, blueberries, arugula, toasted pine nuts, extra virgin olive oil, balsamic reduction, Maldon salt	
Penne Pomodoro	16
tomato sauce, parmesan cheese, and micro basil	

MAIN COURSE

MEAT

USDA Prime Beef Tenderloin 6oz	54
garlic mashed potato, grilled red peppers, green bean bundle, red wine jus	

Braised Beef Short Ribs	46
slow-cooked beef short ribs with seared oyster mushrooms, tricolour baby carrots, cacio and pepper risotto, beef jus	
AAA Beef Striploin	38
Manhattan cut 8 oz, vegetable medley with creamy cauliflower pure, and red wine beef jus	
AAA Ribeye 12 oz	59
boneless Chicago style served with truffle potato gratin, sautéed mushrooms, green bean bundle, and chimichurri	
Rosemary & Herb-crusted Ontario Lamb (4 bones)	56
with honey-smoky roasted carrots, chard, radicchio, and a mint aioli	

POULTRY

Stuffed Chicken Supreme	28
ricotta spinach stuffed chicken breast supreme, brown and white rice pilaf, roasted pumpkin, sautéed kale, chicken jus	
Seared Duck Breast	42
potato gratin, sautéed greens, caramelized onions, port and blueberries sauce	
Turkey leg	29
red wine braised, served with braised vegetables, and mashed potatoes	

FISH/SEAFOOD

Swordfish	47
Wilted greens, seared zucchini, lemon parsley butter sauce	
Blackened Salmon	29
Sautéed vegetables, and lemon farro with a blackened lemon wedge	
Double Branzino Fillet	37
Herbs filled, sautéed garlic rapini, lemon farro, caper butter sauce	
Lobster Tail	49
saffron couscous, green beans, and an asparagus bundle with clarified butter	

VEGETARIAN / VEGAN

Seared King Oyster Mushrooms 26

roasted eggplant and chickpea puree, grilled cabbage, taro crisps with miso vegan aioli (vegan)

Roasted Cauliflower 24

chilli flakes, lentil ragu, crispy onions

Stuffed Red Pepper 19

wild rice, and white rice pilaf with green peas, onions, parsley, green pepper, on tomato sauce

Vegan Artichoke 21

lentils, artichoke, and spinach rolled in kale and vegan puff pastry roll, served with a vegan sundried tomato sauce

SWEET ENDING 12

Hazelnut Chocolate Mousse

served in a chocolate shell, with berries, vanilla cream, and toasted hazelnuts

Chocolate Torte

flourless chocolate cake, topped with a boozy ganache, served with pineapple compote and chantilly cream

Tiramisu

classic tiramisu served in a Jar covered in cocoa powder

Crema Catalana

parfait with mango compote, mint

Strawberry Panna Cotta

served on angel cake, fresh mint berries, and berry coulis

Zesty Lemon Meringue Tart

served with lime and orange coulis and white chocolate ganache

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