



The Grand Hotel 2023 Sample

Menu

Price:C\$105.00

CANAPÉ OPTIONS (Choose 3)

WILD MUSHROOM AND CHORIZO ARANCINI
Served with warm tomato coulis

HOUSE CURED SALMON
Served on crostini with goats cheese, lemon-caper and dill crème fraîche, quails egg & roasted red pepper

CALABRESE MEATBALL
with tomato basil coulis & pecorino romano cheese

FRESH TOMATO BRUSCHETTA
On crostini with Parmigiano Reggiano, extra virgin olive oil & vintage balsamic

SPANAKOPITA, SPINACH STUFFED IN PHYLLO PASTRY
With feta, mint and oregano

VIETNAMESE PORK WONTON
Served with rice noodles, lemongrass & pickled cucumber

WILD MUSHROOM STRUDEL
With thyme, truffle & goats cheese

PORK EGG ROLLS
With pumpkin ginger & peach sauce

INDONESIAN CHICKEN SKEWERS
With spicy peanut sauce

POKE SPOON
With tuna tartare, edamame, avocado & chili mayo

GIANT PRAWN WRAPPED IN PROSCUITTO
With sweet melon coulis

FIRST COURSE (Choose 1)

WINTER SQUASH VELOUTÉ
With candied pecans & toasted spices

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SMOKED TOMATO BISQUE

With bourbon, crème fraîche and basil oil

ATLANTIC SEAFOOD CHOWDER

Scallops, mussels, shrimp, clams, lobster & halibut with saffron, serrano chilli and white wine

MIXED ORGANIC GREENS SALAD

With fresh market vegetables & house-made vinaigrette to be discussed with the chef

APPLE & BEET SALAD

With fresh mozzarella, local apples and anise roasted beets, baby organic mâche, Bermuda onion, lemon and bacon crème fraîche, toasted pine nuts & cider maple vinaigrette

NICOISE TUNA SALAD

Fresh French beans, quail eggs, cucumber, vine-ripened tomato, Nicoise olives, anchovies, butter lettuce, rare grilled tuna loin & fresh basil aioli

PRAWN PANZANELLA SALAD

Fresh tomato, capers, sweet peppers, onion, olive oil and basil, crunchy bread soaked in “oro di cleto” olive oil, and topped with grilled prawns brushed with Meyer lemon and anisette

ESCARGOT BOURGUIGNON

In a red wine reduction with wild mushrooms, black truffle, smoked lardons, puffed pastry crostini fresh parsley and lanark county garlic

HOUSE-SMOKED ARCTIC CHAR

With horseradish remoulade, fresh micro greens salad, pickled lemon & crostini

LOBSTER CANNELLONI

With “sauce americaine” giant prawn, truffle oil

GIANT PRAWN COCKTAIL

With a house made jubilee sauce

SECOND COURSE (Choose 2 - Vegetarian Option Included)

SLOW BRAISED SHORTRIB OF CERTIFIED ANGUS BEEF

Truffle and brown butter whipped potatoes, fresh market vegetables, red wine reduction, tomato and sherry relish

PAN-ROASTED SUPRÊME OF FREE-RANGE CHICKEN

Wild mushroom, black truffle cognac sauce, confit potato & fresh market vegetables

JUNIPER AND MAPLE CURED SALMON

Pan-roasted and served with lemon and dill risotto, fresh market vegetables & onion marmalade

SEVEN LAYER THREE CHEESE LASAGNA

With wild mushrooms, smoked rapini and layered cheese, basil oil & tomato coulis

DUCK À L'ORANGE

Crispy confit of Quebec duck served with Parmentier potato, fresh market vegetables & blood orange

gastrique

SEARED FILLET OF HALIBUT

Brown butter basted, lemon onion marmalade, Meyer lemon hollandaise, enoki mushrooms & fresh market vegetables

CHÂTEAU BRIAND

Center cut of certified black Angus beef served medium rare with gratin dauphinoise potatoes, truffle and port wine sauce & fresh market vegetables

RACK OF ONTARIO LAMB

Infused with winter herbs, served medium rare, served with red skin potatoes in wild garlic butter, fresh market vegetables & local wildflower honey and orange reduction

THIRD COURSE (Choose 1)

CRÈME BRÛLÉE

Scented with vanilla bean & infused bourbon

TRIPLE CHOCOLATE MOUSSE CAKE

Vanilla chantilly sauce, raspberry coulis & fresh berries

WHITE CHOCOLATE TIRAMISU

With fresh berries, crème anglaise & shaved chocolate

CHOCOLATE & SALTED CARAMEL TART

With vanilla bean gelato

ADDITIONAL OPTIONS

MIDNIGHT SWEET TABLE

Assorted individual pastries, cakes and sweets made fresh by our pastry chef

CHARCUTERIE & CHEESE STATION WITH FRESH FRUIT

House-cured meats, local and international cheeses, with house-made pickles, chutneys and accoutrement

DONUT STATION

Assorted gourmet artisanal donuts

The "Cocktail Party" can be selected as an alternative to the 3-course option listed above.

COCKTAIL PARTY (Choose 5 Canapés, With 2 Stations & Late Night Poutine Included)

CHEESE & CHARCUTERIE

Assorted house-cured meats, and local and international cheeses, with house-made pickles, chutneys and accoutrement

FRUIT & VEGETABLES

Assorted fruits & raw vegetables with a choice of vegan and non-vegan dips

SEAFOOD STATION

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Fresh assorted oysters with accoutrement, house smoked salmon, capers, lemon, dill, giant prawn cocktail, house-made jubilee sauce, lobster tails, crispy fried squid & fried smelts

HOT PASTA STATION

Assortment of handmade ravioli, cannelloni, lasagna and seafood pastas

INTERNATIONAL FLAVOURS

Tandoori chicken, General Tso's chicken, Thai seafood, fried rice, greek pork souvlaki, roast potatoes, spaghetti and veal polpetta

DOUGHNUT STATION

Assortment of local artisan doughnuts

ASSORTED PREMIUM ICE CREAM STATION

With house-made and assorted toppings and cones

COTTON CANDY STATION

Make your own carnival-style cotton candy

CHOCOLATE FOUNTAIN STATION

With an assortment of fresh fruits and pastries

Please contact our team for more detailed pricing.