



Sample Menu

Price: C\$55.00

Apres' (share style)

Dry ribs, rosemary brined, seasoned with sea salt and cracked pepper
Potato croquette, smoked bacon, roasted corn, cheddar, chive,
Caesar salad. Romaine hearts, traditional dressing, confit garlic crouton.
Grana Padano, balsamic reduction

Mains (plated & served)

Tuscan-style chicken thigh bone-in, served with crispy new potato, roasted root vegetables, herbed
pan sauce.
Seared sockeye, crispy skin, browned butter new potato, roasted fennel, apple and summer squash.
Bearnaise sauce.
Filet mignon, 2 medium rare medallions, served over truffle horseradish mash, sauteed asparagus,
crispy onion. Demi-glance.

Dessert table

classic crème Brulee, torched pavlova (13 – 15 pieces)
warm chocolate brownie, vanilla bean ice cream (20 pieces)
wedding cake

\$55.26 per head

w/ sirloin \$52 per head

corkage fee \$12.50 per bottle