

Elevated Oak Menu Sample

Package

Price:C$150.00

$150 per person
three course sit down dinner | Beverages & staffing additional

A premium offering featuring luxury ingredients and Michelin-inspired canapés.

Passed Canapés

(5 pieces per person)
Chef's curated selection including:

Oyster Beignets – oyster mayonnaise, yuzu tobiko

Caprese Bouchon – tomato, mozzarella mousse, balsamic pearls

Smoked Duck – maple triple crunch mustard, spiced pancake

Maritime Lobster Cones – sesame, dill aioli

Crispy Cauliflower – truffle oil, pistachio powder, parmigiano crumb

Plated Dinner

First Course (choice of one)

Burrata Caprese – marinated tomatoes, fine herbs, balsamic reduction
or

Truffle Mushroom Soup – enoki mushrooms, chives (VG, GF, DF)

Main Course (choice of two, pre-selected)

Guinness Wellington Short Rib – whipped potatoes, spiced root vegetables

Arctic Char – braised leek, heirloom cauliflower, beurre blanc, fried capers

Vegetarian Entrée

Mushroom Ravioli – agro dolce shallots, whipped ricotta, fine herbs

Dessert

Choice of Plated Dessert
(Smoked Chocolate Ganache or Tiramisu)