



# menu [preview]

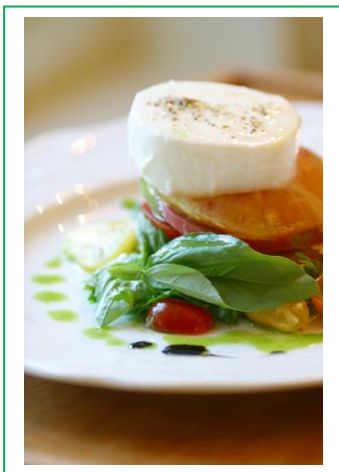
## canapés & hors d'oeuvres

- spicy sweet potato frites with dijon aioli ●
- crispy gorgonzola latkes topped with a sweet onion confit ●
- crispy potato latkes topped with crème fraîche and smoked salmon ●
- buffalo mozzarella and grape tomatoes topped with basil, chervil and olive oil ●
- edamame beans drizzled with sesame oil, served in sake cups ●
- chicken 'lollipops' with a sweet plum dipping sauce ●
- soba noodles twirled on a silver fork, accompanied by crunchy vegetables, sesame seeds and chilies ●
- lentils with bacon and truffle vinaigrette served on porcelain spoons ●
- honey baked squash sprinkled with black sesame seeds served with a tahini dipping sauce ●
- baked brie parcels with a blackberry compote ●
- seared salmon on mini-brioche topped with a saffron aioli ●
- artichoke tartlets with shaved parmesan ●
- peking duck spring rolls with chinese cabbage and scallion stuffing ●
- asparagus and goat cheese baked in leafy pastry shell ●
- thai rice paper rolls, with a red plum dipping sauce ●
- mini croissant sandwiches filled with whipped marscapone and smoked salmon ●
- grilled peruvian purple potatoes with sour cream, salmon pearls and chopped chives ●
- goat cheese baked in crisp pastry with cracked pepper and pistachios ●
- mini taco filled with chili spiced tenderloin, frisée, shredded aged cheddar, tomatoes and limey guacamole ●
- potato gnocchi, served in a gorgonzola crème ●
- bite sized savory crêpes with wild & domestic mushrooms and french brie ●
- fresh figs with rosemary mascarpone rolled in imported san denielle prosciutto ●
- steak tartar on silver tasting spoons with capers, sweet onions and quail eggs ●
- jerk spiced grilled tiger shrimp with ripe niagara peaches ●
- lobster tasting spoons with grapefruit sections, citrus dressing and mint leaves ●
- cilantro and garlic spiced chicken taco with sliced tomatoes and guacamole ●
- frenched lamb chops with rosemary, cumin and date glaze ●
- steamed black tiger shrimp served with a classic cocktail sauce ●
- salmon grave lax in cucumber cups with toasted sesame seeds and preserved lemon ●



## salads

- chopped kale salad, mint, baby peppers, jalapeno, meyer lemon, olive oil, sunflower & pepita seeds ●
- wild and domestic mushroom salad with rocket, oven dried tomatoes, and grilled rosemary focaccia ●
- baked ricotta with tomato ceviche, basil, garden herbs, edible flowers and extra virgin olive oil & fleur de sel ●
- warm salad of heirloom carrots, avocado, oranges with coriander and pickled onion ●
- cantaloupe, watermelon, and cucumber salad with greek feta, niçoise olives, olive oil, fleur de sel, & micro herbs ●
- smoked duck breast with watermelon & watercress, drizzled with a honey champagne dressing ●
- grilled squid on watercress leaves with capers, olives, roasted garlic in a spiced tomato vinaigrette ●
- seared tuna sashimi with sesame on a seaweed salad with citrus soya sauce ●
- lobster and citrus salad with chervil, avocado, sweet onion, and grape seed oil dressing ●



## soups

- chilled pea soup with mint and lobster ●
- chilled cucumber soup with dill and vodka tomato sorbet ●
- cold honeydew and cucumber soup with cilantro crème fraîche ●
- chicken and coconut soup with scallions ●
- lobster consommé with shellfish ravioli ●
- mushroom “cappuccino” with crispy wonton & smoked pancetta ●
- cauliflower soup with provimi veal meat balls and potato gnocchi, topped with herb cream ●
- cream of wild and domestic mushroom ●
- cream of tomato topped with basil scented whip cream and an oversized crouton ●

## starters

- beef carpaccio, buffalo mozzarella, oven cured tomatoes, whole roasted garlic, basil leaves, olive oil ●
- jerk style scallops and shell grilled shrimp with cucumber and tomato in parsley soya lemon dressing ●
- warm crab cakes, chili corn salsa, coriander sprouts and lime vinaigrette red pepper aioli ●
- niçoise: seared tuna with french beans, fingerling potatoes and poached egg with a tapenade vinaigrette ●
- butternut squash agnolotti with roasted oranges and sage sauce ●
- ricotta gnocchi tossed with fresh sage, lemon and butter finished with aged reggiano parmesan ●
- antipasto: prosciutto, peppered cantaloupe and olives with homemade breadstick ●
- potato & leek latkes with smoked salmon, crème fraîche, salmon pearls, grilled lemon and garden chives ●
- seafood martini: tomato vodka granita, ahi tempura, salmon tartare, lobster ceviche and quail egg ●

## pasta duos

- butternut squash agnolotti with frisée and bread crumbs + potato gnocchi puttanesca ●
- veal agnelotti in cream + penne in a rustic tomato sauce with fresh baby basil ●
- mushroom agnolotti with truffles + angel hair pasta with shrimp ●
- spinach & ricotta ravioli + orecchiette with pancetta and peas, tossed in olive oil ●

m a i n s

roasted cornish hen stuffed with rice, mushrooms and herbs  
accompanied by roasted shallots, beets, & steamed haricots verts

magret of duck breast with caramelized niagara peaches  
accompanied by roasted fennel, grilled sweet potatoes topped with a thyme jus

pork roast with apricot and mustard stuffing  
rosemary scented roasted potatoes and seasonal vegetable selection

barbecued dry aged black angus steak, finished with cabernet jus  
yukon gold mash potatoes and creamy sautéed spinach

braised beef short ribs  
served with winter root vegetables in a thyme cabernet jus

oven roasted provimi veal chop scented with rosemary  
accompanied by shelled canellini beans pancetta, roasted gypsy peppers, arugula salad, and truffle aioli

roasted rack of lamb with mango honey mustard crust  
potato pancake, baked eggplant and a cucumber yogurt salad with aged feta

black cod glazed with miso and maple on japonaise rice cake with sun dried tomato aioli  
served with marinated baby cucumber and steamed chinese broccoli

lobster gratin with braised artichoke  
fried potato raviolis with rouille

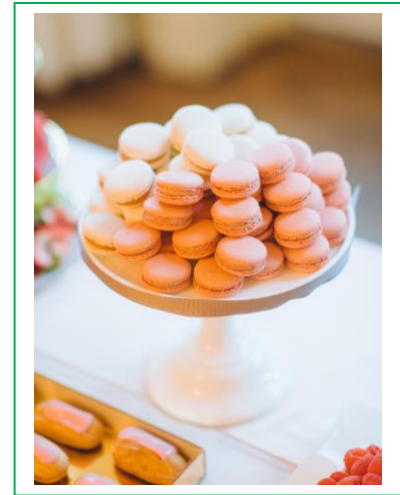
free form lasagna with garlicky spinach and tomatoes  
topped with panco-cruste eggplant and basil

mushroom risotto cake with asiago, porcini cream, frizzled leeks and shaved parmesan  
served with grilled vegetables



## formal plated desserts

- classic apple tart tatin with Armagnac crème fraîche or cinnamon ice cream ●
- filo baked pear with crème anglaise and blackcurrant sorbet ●
- warm ontario strawberries with 15 year old balsamic vinegar and cracked black pepper ●
- warm black mission fig and raspberry crostata ●
- brioche cinnamon bun, toasted pecans, white chocolate grand marnier ice cream ●
- tiramisu: lady fingers soaked in espresso and rum, layered with mascarpone ●



## sweet delights

- macarons ● a classic french delicacy – raspberry, lime, mocha
- mini mousse cakes ● a combination of sponge cake and whipped mousse
- mini fruit tarts ● shortbread crust with crème tutti, topped with fresh fruit
- lemon bars ● tangy lemon curd on a shortbread cookie crust, dusted with icing
- mini éclairs ● cream puff filled with vanilla or chocolate pastry cream
- ice-cream “sammies” ● chocolate, vanilla, or marshmallow
- crème brûlée in espresso cups ● cinnamon espresso or grand marnier with orange zest

## late night savoury snack

- mini grilled cheese triangles with cave aged cheddar and ketchup ●
- sliders with aged cheddar, arugula, and garlic aioli ●
- mini corn dogs with mustard dipping sauce ●
- mini fish and chips served in a newspaper cone ●
- mini-smoked meat sammies on mini bagels ●
- mini shaved rare beef tenderloin sammies
- served with onion jam on crusty baguette, wrapped in wax-paper, tied with rafia ●