

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Dinner Event Packages 3 Courses...\$58 PP

Hors D'Oeuvres

(Select three for your guests to choose from)

ORGANIC MESCLUN

Red Wine Vinaigrette

SALADE FRISÉE

Blue Cheese, Bacon Lardons & Poached Egg

BEEF SALAD

Endive, Walnuts & Goat Cheese

CARPACCIO OF YELLOWFIN TUNA

Shaved Fennel & Ratatouille Vinaigrette

SOUPE DU JOUR

GNOCCHI PARISIENNE

Pork Belly & Root Vegetables

ORGANIC HOUSEMADE MOZZARELLA

Tapenade, Caponata & Bagna Cauda

MUSSELS PROVENÇAL

Garlic & Parsley

Plats Principaux

(Select three for your guests to choose from)

WILD MUSHROOM RISOTTO

Roasted Butternut Squash & Truffle Butter

PRIME HANGER STEAK

with Frites

CHICKEN UNDER A BRICK

Pommes Purée & Sweet Garlic Jus

BRAISED SHORT RIB

Parmesan Polenta & Sauce Verte

FISH & FRITES

Coleslaw & Classic Tartar Sauce

SAUTÉED SKATE WING

Blood Orange Grenobloise & Cauliflower

ORGANIC SALMON

Lentils du Puy, Cabbage & Mustard Sauce

DUCK BOURGUIGNON

À la Grande-Mère, Chestnut Pappardelle

Desserts

(Select three for your guests to choose from)

APPLE TARTE TATIN

Cheddar Cheese Crust & Crème Fraîche

ARTISANAL CHEESECAKE

Pecan Praline & Caramel Sauce

HOUSEMADE ICE CREAMS & SORBETS

PROFITEROLES "SUNDAE"

*Vanilla Ice Cream, Candied Almonds,
Chocolate Sauce & Crème Chantilly*

WARM CHOCOLATE TART

Salted Caramel Ice Cream

CHEESE PLATE

*A Selection of Three
(5 Suppl.)*

Chef Brennan would be happy to create a custom menu for your event