

ARTISANAL

FROMAGERIE BISTRO WINE BAR

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

Hors D'Oeuvres

(Select three for your guests to choose from)

SOUPE DU JOUR

BEET SALAD

Endive, Walnuts, Goat Cheese

SALAD FRISEE

Blue Cheese, Bacon Lardons, Poached Egg

RICOTTA GNOCCHI

Spring Vegetables, Parsley Pistou

SHRIMP COCKTAIL

FLUKE CEVICHE

Citrus Soy Dressing

CARPACCIO OF YELLOWFIN TUNA

Shaved Fennel, Ratatouille Vinaigrette

MUSSELS PROVENÇAL

Garlic, Tomato, Parsley

Plats Principaux

(Select three for your guests to choose from)

MUSSELS FRITES

Garlic, Tomato, Parsley

CHICKEN UNDER A BRICK

Pommes Purée, Sweet Garlic Jus

SAUTÉED SKATE WING

Blood Orange Grenobloise, Cauliflower

HERITAGE PORK CHOP

Rhubarb, Spring Onions- Aigre Douce

TROUT ALMONDINE

Warm Haricots Verts, Lemon Brown Butter

HANGER STEAK

with Pommes Frites

WILD MUSHROOM RISOTTO

Fava Beans, Black Truffle Butter

Desserts

(Select three for your guests to choose from)

APPLE TARTE TATIN

Cheddar Cheese Crust, Crème Fraîche

PROFITEROLES "SUNDAE"

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

ARTISANAL CHEESECAKE

Pecan Praline, Caramel Sauce

WARM CHOCOLATE TART

Salted Caramel Ice Cream

HOUSEMADE ICE CREAMS & SORBETS

CHEESE PLATE

*A Selection of Three
(5 Suppl.)*

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

ARTISANAL

FROMAGERIE BISTRO WINE BAR

Dinner Event Packages Additional Course Options

3 Courses \$63 pp

FONDUE

Choice of:

Artisanal Blend
Gouda & Stout
Manchego & Chorizo
Fondue du Jour

Served with cubed bread and your choice of three baigneuses:

Apples, Fingerling Potatoes, Cracked Egg, Crudités, Kielbasa, Chicken Tenders, Air-dried Beef or Beef Tips

PLATS PRINCIPAUX

Select three for your guests to choose from

DESSERTS

Select three for your guests to choose from

4 Courses \$68 pp

FONDUE

See options above

HORS D'OEUVRES

Select three for your guests to choose from

PLATS PRINCIPAUX

Select three for your guests to choose from

DESSERTS

Select three for your guests to choose from

HORS D'OEUVRES

Select three for your guests to choose from

PLATS PRINCIPAUX

Select three for your guests to choose from

DESSERTS

Select three for your guests to choose from

CHEESE PLATES FOR THE TABLE

Served with nuts, fresh & dried fruits

OR

4 Courses \$73 pp

FONDUE

See options above

HORS D'OEUVRES

Select three for your guests to choose from

PLATS PRINCIPAUX

Select three for your guests to choose from

INDIVIDUAL CHEESE PLATES

Served with nuts, fresh & dried fruits

5 Courses \$78 pp

FONDUE

See options above

HORS D'OEUVRES

Select three for your guests to choose from

PLATS PRINCIPAUX

Select three for your guests to choose from

DESSERTS

Served three for your guests to choose from

CHEESE PLATES FOR THE TABLE

Served with nuts, fresh & dried fruits