



\$225 per person plus HST

Includes service staff with service vessels, plateware, cutlery and napkin rentals.

Minimum 35 people

Menu

Garden Canapés

Cucumber - kimchi, toasted rice, sesame

Zucchini - romesco sauce, burrata, gremolata

Spicy green roll - marinated, pickled and fermented vegetables

Peruvian Ceviche

Scallops, sockeye salmon, leche de tigre

Duck Tartine

Roasted mushrooms, onion caramel, x.o sauce

Fried Cauliflower

Vietnamese crudité, soy gastrique, nut brittle

Mains

Organic Red Fife Sourdough Bread with Whipped Butter

St. Tropez Salad

Rare tuna, devilled eggs, fermented herb puree

Pickerel Lyonnaise

Alliums, brassicas, sauce nantua

Burgundian Chicken

Summer vegetables, foie gras emulsion, hunter sauce

Fruit Tart

Pate sucré, crème pâtisserie, tuile