



Lyonnais Bistro Experience is inspired by the classic gastronomy of Lyon, France's bistro dining culture. The food of Lyon tends to be richer and heartier with more emphasis on beautiful dairy and meat proteins. There are typically fewer plates but larger portions that make up a meal. This menu lends itself perfectly to both old world and new world wine pairings. For pairing options, please see the drink pairing section on our website.

5 course plated bistro menu that costs \$165 per person + HST. The menu will be chosen and set a head of time and all guests will enjoy the same menu together. This menu price includes all the food, preparation staff, rental items for plateware, cutlery, linen napkins, bread baskets, water jugs, as well as service vessels and staff.

Come with organic red fife sourdough bread with whipped butter.

Menu

1st course

Farmhouse Salad

(greens, roasted, shaved, marinated, fermented, raw and pickled vegetables)
Deville eggs, fermented herb puree, toasted seeds

2nd course

Garden Vegetable Bisque

Crème fraiche, gremolata, garlic croutons

3rd course

Choose an appetizer option:

Rare Tuna

Crispy sushi rice, seaweed salad, pickled ginger

or

Venison Tartare

Marinated vegetables, herb yogurt, crispy potato

or

Mushroom Gnocchi

Glazed onions, cave aged comte, sauce vin jaune

4th course

All main plates come with seasonal vegetables, pomme puree and French onion rings. A vegan option comes with your choice of main (just need to know the number of vegans/ vegetarians in your group):

Please choose one:

Pickerei

Shellfish, sauce nantua, au gratin

or

Rabbit Porchetta

Deboned, stuffed, hunter sauce

or

Beef

Grilled tenderloin, braised cheek, truffle jus

5th course

Dessert options all come with seasonal fruit
Please choose one option:

Goat's milk pannacotta

Berry coulis, lavender shortbread, our honey

or

Date Cake

Stewed fruit, toasted nuts, caramel sauce

or

Fruit tart

Pate sucré, crème pâtisserie, sugar dust