



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:

#### Pickarel

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