



\$375 per person + HST (Food, front and back of house staffing, wine pairings, bottle water, tea and coffee service).

Minimum 35 people

Includes service staff and the rental of vessels, plateware, cutlery, napkins, wine glasses, water glasses.
The wine pairings will include a mix of local and international wines.

Sample Menu

Garden Canapés

Vine fruits - seaweed pesto

Gourds - herb yogurt

Brassicas - bagna cauda

Sea Plate

(These products and preparations change continually with quality available and the season)

Fried Oysters - crème fraiche, caviar, chives

Peruvian Ceviche - Sea scallops, leche de tiger, ajillo amarillo

Smoked Trout - Vietnamese crudité, soy gastrique, nut brittle

Sockeye Salmon Gravad lox - fresh cheese, pickles, crostini

Mollusk and Prawn Cocktail - tomato, gin, fennel broth

Meat snacks

Venison Tartare - beetroot, duxelles, hollandaise

Farmhouse Terrine - duck confit, smoked ham hock, parsley salad

Pork Pate - aioli, cressy mustard, brioche

Mains

Organic Red Fife Sourdough Bread with Whipped Butter

Tropezaine Salad

Rare tuna, devilled eggs, fermented herb dressing

Halibut with Lobster

Alliums, brassicas, sauce au vin jaune

Beef Trio

Tenderloin with beef cheek and crispy sweetbread
Summer vegetables, pomme purée, foie gras bordelaise

Cheese Course

Selection of local and international cheese

Fruit Tart

Pate sucre, creme patisserie, tuile