

Festive Corporate Plated Dinner

Appetizer

(Please select 1 Appetizer for the entire group)

Caramelized Sweet Onion Soup
Fino Sherry, Sourdough Crouton

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Pumpkin Soup
Cumin, Baked Goat Cheese, Crispy Prosciutto, Spicy Seeds

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Baby Frisée & Organic Watercress Salad
*Honey Roasted Figs, Marinated Portobello Mushroom, Goat Cheese Crumble,
Apple Cider Vinaigrette*

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Belgian Endive & Radicchio Salad
Butternut Squash, Pomegranate Seeds, Shaved Pecorino Cheese, Sherry Vinaigrette

Entrées

(Please select one (1) Entrée for the entire group)

Note: There is an additional \$15.00 per person surcharge to offer a choice between two entrees

From the Farm

Butter Basted Turkey
Sourdough Stuffing, Pumpkin Purée, Truffle Brussels Sprouts, Sage Pan Gravy

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Gingerbread Crumb Crusted Chicken Breast
Oven Dried Tomato, Edamame Herb Salad, Fingerling Potato, Truffle Oil Jus

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Grain Crust Ontario Beef Striploin
Truffle Pomme Purée, Roasted Wild Mushrooms, Black Pepper Jus

From the Sea

Baked Arctic Char
Artichoke & Fennel Stew, Risotto, Micro Herbs, Root Vegetable Jus

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Herb Crusted Salmon
Buttermilk Lemon Potato, Roasted Root Vegetable & Spinach, Black Bean Vinaigrette

From the Garden

Butternut Squash Ravioli
Wild Mushroom, Kale, Pecorino Cheese

Desserts

(Please select one (1) Dessert for the entire group)

Bread Pudding
Marsala Wine Pear Compote, Pear & Pecorino Ice Cream

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Winterberry Crumble
Lemon Speculoos Ice Cream

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Milk Chocolate Mousse
Coffee Rum Crème Fraiche, Raspberry Gel, Ginger Crumble

Coffee and Tea Service



\$75.00
per person

*All prices are subject to
taxes and gratuities.*

EXECUTIVE CHEF:
NICOLAS PETITJEAN

PASTRY CHEF:
KAREN SOUILLET