



\$30 Prix Fixe LUNCH

Vegetarian or vegan options are always available.
Most items do not have gluten. We deep fry with peanut oil.
We are happy to help customize, add options, or make substitutions.

Company:

Contact:

Phone:

Email:

Number of Guests:

Date:

Time:

Location:

Bar Service:

Notes:

Billing Information:

Price does not include Beverage Service

20% gratuity before taxes and 13% HST

\$300.00 deposit may be required to reserve time and space
Deposit is non-refundable if event is cancelled within 48 hours of
scheduled date. A final guest count is appreciated before event.
We may discuss a minimum spend to secure private or semi-private
bookings.

soup du jour

house salad

sweet & bitter greens, radish,
cucumber, heirloom cherry tomato,
pommery mustard vinaigrette

warm calamari salad

sundried tomato, capers & olive,
with lemon oregano vinaigrette

cod cake & grilled shrimps

creamy dill dressing with
quinoa salad, heirloom cherry tomatoes,
black bean, cucumber

roasted chicken supreme

free range chicken breast supreme,
morel mushroom & brandy reduction,
market vegetables, smashed potatoes

mussels & frites

p.e.i. mussels, white wine, garlic,
tomato provencale

quiche du jour

vegetarian quiche available, with choice of side:
house salad / yukon gold frites /
half & half / market vegetables

wild rice & mushroom risotto

arborio & wild rice with wild mushrooms,
sundried tomato, cherry tomato, black olive, spinach

berries & cream

fresh strawberries, blueberries, raspberries in liqueur
with vanilla ice cream

crème brûlée

warm banana cake

toffee sauce, creme anglaise, vanilla ice cream