Bodega

$44 Prix Fixe Dinner

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
(always vegetarian or vegan if necessary)

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

warm calamari salad
sundried tomato, capers & olive, with lemon oregano vinaigrette

rabbit terrine
country style pate with cranberry, pistachio, toasted crustini

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maple seared atlantic salmon
beurre blanc, heirloom tomato salsa, lentils du puy, crispy potato

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

duck leg confit
crispy duck leg, port wine & blueberry demiglaze, smashed potatoes, market vegetables

flat iron steak
wellington county beef, shallot butter, market vegetables, roasted fingerling potatoes

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

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warm banana cake
with vanilla ice cream, creme anglaise & toffee sauce

crème brulée

berries & cream
fresh berries macerated in port wine, coconut liqueur, grand marnier, with vanilla ice cream