Bodega

$53 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)

warm goat's cheese salad
frisée, bacon, crostini, raspberry vinaigrette

grilled quail
grilled figs, oyster mushrooms, arugula, rosemary & walnut oil vinaigrette

salmon gravlax
house cured salmon, cucumber rounds, pea shoots, caper & tarragon cream

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seafood bouillabaisse
provençale fish & seafood stew with saffron tomato broth, scallop, shrimp, mussels, cod filet, market fish, fingerling potatoes, emmenthal cheese, crouton & red pepper rouille

baked icelandic cod
beurre blanc, roasted red pepper relish, roasted fingerling potatoes, market vegetables

seared magret duck breast
port wine & blueberry demiglaze, foie gras butter, roasted fingerling potatoes, market vegetables

grilled beef tenderloin
7 oz wellington county beef, green peppercorn & cognac reduction, mashed potatoes, caramelized root vegetables, french beans

grilled vegetable & goat's cheese tower
stack of grilled vegetables roasted with quebec goat's cheese round, served atop sauteed spinach with sundried tomato relish

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warm banana cake
with crème anglaise, toffee sauce, vanilla ice cream

flourless chocolate, espresso & baileys cake
with crème anglaise, berry compote

pecan tart
with vanilla ice cream