

CANAPÉS

(Choice of 6 pieces per person. Please see list)

APPETIZERS

Lobster and shrimp bisque with parmesan chip

or

Asian-style beef tartare with wasabi, pickled vegetables
and crispy wonton chips

or

Mushroom ravioli with chanterelle mushrooms, creamy truffle sauce
and parmesan shavings

MAIN COURSE

7 oz AAA Angus beef tenderloin with sauce béarnaise, truffle
mashed potatoes and seasonal vegetables

or

Seared scallops with cranberry beans, clams and chorizo

or

Grilled 11 oz milk-fed veal chop with black garlic compound butter,
rapini and potatoes gratinée

VEGAN / VEGETARIAN OPTION

Wild mushroom risotto with truffle oil and pine nuts

DESSERT

Raspberry and pistachio mille-feuille

or

Pineapple carpaccio with frozen yogurt, candied pecans and
blackberries

\$145 / person plus taxes*

*Prices don't include labour, room rental or service fee

A maximum of 2 choices are allowed for the main course