

PASSED CANAPES

VEGGIE

BRIE BITES \$6

Puff Pastry, St-Germain Rose Jam, Hazelnuts, Fig

FRITE CONES \$4

Triple Cooked Fries, Black Garlic Aioli, Parsley

MUSHROOM CROQUETTE \$5

Porcini, Dijonaise, Pickled Onion Relish

FALAFEL TARTINE \$5 VEGAN

Vegan Green Goddess Dressing, Feta, Chickpea Falafel, Pepitas

TRUFFLE POUTINE \$8

Triple Cooked Frites, Cheese Curds, Tea Gravy, Black Truffle

SEAFOOD

GRILLED SHRIMP \$8

White Shrimp, Cajun Spice, Cocktail Sauce

TRUFFLE HAMACHI \$5

Truffle Creme Fraiche, Cognac Ponzu, Pickled Chili, Beet Chip

MEAT

VENISON TARTARE \$7

Juniper Mayo, Pickled Pomegranate, Puffed Amaranth, Quail Egg

FRIED CHICKEN \$5

Maple Serrano Hot Sauce, Cornichons, Walnut Dukkah

LAMB RIB \$8

Grenache BBQ Sauce, Creme Fraiche, Charred Green Onion Chimichurri

FRENCH ONION SLIDER \$7

Wagyu Beef, Veal Jus Caramelized Onions, Secret Sauce, Red Fox Cheese

DESSERT

COFFEE & DONUTS \$4

Beignets, Espresso Caramel, Sweet Dukkah

ICE CREAM SANDWICH \$5

Vanilla Semifreddo, Almond Cake, Cocoa Nibs, Pistachio, Blood Orange



STATIONS

CHEESE & CHARCUTERIE

\$16 / \$32 GOURMET

Chef's Selection of International Cheeses & Meats, Preserves, Pickles, Candied Nuts, Fresh Fruit, Artisanal Crackers

EAST & WEST COAST OYSTER STATION

\$14 / \$21 DRESSED

Served with a Selection of Mignonette, Fresh Horseradish & Lemon

COLD SEAFOOD TOWER

\$MP

East & West Coast Oysters, Shrimp, King Crab, Lobster, Caviar, Fiery Cocktail Sauce, Cognac Ponzu, Salsa Verde, Creme Fraiche

