

HOLIDAY PARTY MENU
12.12.2013

Canapés

Beef Tartare

Yukon gold potato, elderberry, mustard, chive

Confit Pork Belly

maple, chili, red pepper, corn

Bison Pemmican

walnut, Saskatoon berry, bannock, thyme

Chicken Liver Parfait

brioche, sea buckthorn, sea salt, caramel

Braised Turkey Crepe

savoy cabbage, maple aioli, cranberry

Spicy Slaw

rice roll, mint, lemon, pea shoots, radish

Seaweed Salad

flax seed, cucumber, honey, sprouts, radish

Trout Salad

wild rice, bacon, cracker, miso

Soup Station

Spiced Squash Soup
vanilla, ginger, crumble, thyme

Turkey Consommé
scallion, "stuffing", brandy, rutabaga

Seafood Platter

scallop ceviche, gravlax, poached prawns, oysters, marinated sprat
*with cranberry mignonette, Russian dressing, herbed crepes, lemon crème
fraiche*

Charcuterie Platter

chorizo, head cheese, pastrami, prosciutto
with pickles, marinated mushrooms, apple~turnip relish, crostini

Canadian Cheese Platter

gouda, aged cheddar, Quebec blue, chevre
with peach~vanilla puree, sour cherries, spiced nuts, cracker

Salad Board

Three Sisters Salad
corn, squash, bean, rutabaga

Winter Panzanella
shallot, sunchoke, beet, fennel

Red Lentil Hummus
crudité, garlic

Dessert and Fruit Board

Apple Crumble, Copenhagen Cookie, Truffle, Curd
Macerated Fruit