

the moveable  
**feast**



**Plated Meal Menu  
2018**



# APPETIZERS



## **Warm Carrots & Yogurt**

Yogurt, carrots, mint, radish, cilantro, lime, chaat masala

## **Smoked Salmon & Caviar**

House-made smoked salmon, Acadian sturgeon caviar, coffee mustard sauce, rye crisp, dill

## **Foie & Caviar**

Acadian Sturgeon Caviar, smoked redskin potato, foie gras ganache, creme fraiche, chive

## **Oyster Plate - Pick 3**

- Pickled cucumber + cucumber juice + Acadian sturgeon caviar
- XO sauce
- Kombu mignonette foam
- 3 Grain Cocktail Sauce
- Pomelo granita + pickled Jalapeno + citrus beads

## **Crudo**

Scallop, green apple, lemon vinaigrette, lemon gel, steamed kohlrabi, crispy taro, olive oil, sorrel microgreen

## **Carpaccio**

Shaved tenderloin, olive oil, maldon, arugula, lemon zest, crostini, edible flowers



## **Tuna Tataki**

Three bean medley, albacore tuna tataki, frisee, bagna cauda, citrus vin, black pepper

## **Beef Tartar**

Canadian Beef Sirloin, Pickled shiitake mushrooms, kewpie, shallot, tomato puree, taro chips

## **Rabbit Stew**

Rabbit, Mushrooms, lardon, potato, cream

## **Confit Duck Leg**

Frisse lettuce, pickled red onions, fennel

## **Ham Knuckle Terrine**

Pork, cognac, herbs, dijon, apple gel, warm baguette

## **Salmon Rilette**

Smoked Salmon, creme sure, chives, parsley, caper berries, lemon zest, baguette crostini

## **Sumach Glazed Quail**

Sumach gastrique, pearl onions, pea puree, sweet potato

# SOUPS



**Lobster Bisque**

Cream, lobster, emmental garlic crostini

**Beef Brisket Stew**

Onion stock, mushrooms, potato

**Shrimp Creole**

Shellfish veloute, tomatoes, peppers, tiger shrimp

**Celeriac Parsnip Soup**

Celeriac, parsnip, creme sur

**Curried Pumpkin Soup**

Roasted pepitas, yogurt, lime

**French Onion Soup**

Crouton, caramelized onion, emmental cheese

**Chicken Pot au Feu**

Chicken consomme, carrots, potatoes, leeks, thyme

# SALADS



## **Beet Salad**

Pickled and shaved beets, baby kale, citrus vinaigrette

## **Waldorf Salad**

Compressed apple, pear, celery, red grapes, toasted walnuts, bibb lettuce, bleu d'auvergne waldorf dressing

## **Radicchio & Burrata Salad**

Baby gem lettuce, radicchio, red grapes, marcona almonds, burrata, garlic dressing

## **Composed Cucumber Salad**

Pickled cucumber, grilled cucumber, cucumber shredded, cumin, crescents, yogurt, olive oil



## **Compressed Watermelon Salad**

Heirloom tomato, avocado, chili lime dressing, cotija cheese, basil & coriander microgreen

## **Baby Gem Salad**

Baby gem lettuce, fines herb, dijon vinaigrette

## **Seared Acorn Squash & Marinated Tomato**

Acorn squash, marinated cherry tomato, chevre, arugula, raita

## **Lyonnaise Salad**

Frisee, crouton, bacon, tomato, egg

# STARCHES



## **Truffle Tortellini**

Truffles, mushrooms, ricotta, brown butter

## **Fall Root Vegetable Gnocchi**

Squash, mushroom, sage, parmesan

## **Lemon Tagliatelle**

Fresh pasta, lemon buttercream, black pepper

## **Cacio e Pepe**

Spaghetti, pecorino, parmesan, black pepper



## **Lobster Lasagna**

Atlantic lobster, fresh pasta, lobster oil, charred scallion

## **Saffron Risotto**

Rice, saffron, parmesan, gold leaf

## **Wild Mushroom Risotto**

Mushrooms, parmesan, thyme

# ENTREES



## **Rack of Lamb**

Pistachio crusted rack of lamb, roasted sweet potato, blistered tomatoes, saffron rice, raita, shaved radish, radish sprouts

## **Miso Ginger Black Cod**

Miso caramelized black cod, baby bok choy, crispy shiitake, black sesame ginger powder, forbidden rice, ginger sake broth, cilantro sprouts

## **Roulade de Poulet**

Quinoa/grains nuts stuffed chicken, ratatouille, pea puree, micro greens

## **Tournedos au Pomme Puree**

Aged Canadian AAA tenderloin, pomme puree de Robuchon, thyme jus, mache

## **Gremolata Crusted Filet of Beef**

Rare beef tenderloin, crispy garlic gremolata, horseradish jus, asparagus, tomato concasse

## **Stuffed Globe Artichoke**

Puff pastry lattice, mushroom, peas, sauce verte, pepper puree



## **Scallop and Cauliflower**

Seared hokkaido scallop, bacon lardon, cauliflower puree, frisee, celery shoots

## **Poached Lobster**

Whole atlantic lobster, baby potatoes, garlic butter, chive

## **Veal Cheek Masala**

Braised veal cheeks, basmati rice, sumach broccolini, raita

## **Octopus Romesco**

Braised octopus, romesco sauce, roasted cauliflower, crispy kale, pine nuts

## **Duck Breast**

Duck breast, orange gastrique, grapes, pomme purée, chervil

## **Chicken Supreme**

Roasted potatoes, carrots, jus, pearl onion

# DESSERTS



## **Vietnamese Coffee Ice Cream**

Spiced peanut crumble, Vietnamese coffee ice cream, vanilla sponge, passion fruit fluid gel, passion fruit syrup, roasted redskin peanut crumble

## **Chocolate Clementine**

Clementine sorbet, chocolate bouchon, chocolate lattice, carbonated clementine, cocoa soil, mint

## **Lemon Poppyseed**

Lemon curd, shortcrust crumble, chantilly foam

## **Banoffee**

Cookie crumble, banana cream ice cream, seared toffee banana, dehydrated banana soil, chocolate drizzle

## **Brown Butter Ice Wine**

Icewine ice cream, whipped chevre, brown butter powder, pistachio tuile



## **Apple Tarte Tatin**

Spiced ice cream

## **Berries + Meringue**

French meringue, fresh berries, creme chantilly, raspberry coulis

## **Chai Tea Panna Cotta**

Mango puree, castella cake, chai tea panna cotta, passion fruit syrup

## **Pumpkin Pie**

Graham crust, spiced pumpkin, creme chantilly

## **Ginger Spice Cake**

Cardamon whipped cream, passion fruit fluid gel, spiced tuile

## **Cheese Plate**

Selection of cheeses, physalis compote, truffle honey, crackers, figs, grapes