

the moveable
feast



**Cocktail Menu
2018**



FROM THE LAND



Yakiniku Beef Roll

Bavette steak, pickled carrot, cucumber, yakini-ku sauce, daikon sprout

Balinese Satay

Bavette steak or chicken, lemongrass, kaffir lime, turmeric, peanut satay sauce

Brown Butter Tartare

Diced sirloin, tomato sauce, brown butter, shallots, parsley, 65 degree egg yolk, potato chip

Chicken Basket

Wonton basket, roasted chicken, ginger, scallion, pickled carrot, red pepper, hung que mix

Chimichurri Filet

Rare tenderloin, roasted zucchini, blistered cherry tomato, chimichurri

Foie & Caviar

Smoked redskin potato, foie gras ganache, acadian sturgeon caviar, chives, creme fraiche

Liver Pate

Chicken liver pate, crostini, pistachio crumb

Pork Rilette

Pork rilette, crostini, cognac jelly, chicharones crumb

Asparagus Prosciutto

Prosciutto di parma, asparagus tips, honey

Brothers' BLT

Sundried tomato aioli, dehydrated roma tomato, bacon, iceberg lettuce, milk bun

Reuben Sandwich

Grilled light rye, dill pickles, grainy mustard, gruyere cheese, shaved Montreal smoked meat

Chicken Caesar Sandwich

Buttermilk fried chicken, caesar, bacon, apple, romaine, mini milk bun



Beef Slider

Canadian AAA beef, russian mayo, pickles, cheddar, mini milk bun

Lamb Slider

New Zealand lamb, garam masala, mini milk bun, arugula, cucumber raita

Turkey Slider

Ontario turkey, mini milk bun, spring mix lettuce, chutney aioli

Pork Dumplings

Pork with soy, scallions, garlic, and ginger, served crispy with a sweet and sour sauce

Roasted Lamb Chop

New zealand lamb chop, pistachio crumble, raita

Smoked Chicken Pizza

Red pepper, scallion, smoked chicken, bechamel, pizza crust

N'duja Pizza

House tomato sauce, mozzarella, n'duja sausage

Pork Belly Okonomiyaki

Okonomiyaki, pork belly, scallions, oko sauce, kewpie mayo

Tostada

Shredded chicken or beef, pickled red onion, crema, cilantro

Fig & Prosciutto

Bleu d'auvergne, fresh fig, honey, prosciutto

Sausage Rolls

Berkshire pork, puff pastry, HP sauce

Cuban Sandwich

Mojo roasted pork, ham, emmental cheese, cuban baguette, pickles, mustard

FROM THE WATER



Salmon Poke

Atlantic salmon, poke sauce, furikake, black sesame, cucumber

Salmon Tartar

Atlantic salmon, citrus garlic vinaigrette, parsley, cilantro

Yellowfin Tuna

Tamari sesame marinade, yellowfin tuna, wonton cone, daikon radish sprout

Smoked Shrimp Cocktail

Smoked black tiger shrimp, house cocktail sauce

Lobster Roll

Atlantic lobster, celery leaf, cucumber, kewpie mayo, lemon, parsley, mini milk bun

Shrimp Roll

Atlantic lobster, celery leaf, cucumber, kewpie mayo, lemon, parsley, mini milk bun

Smoked Salmon Rye

In-house smoked salmon, rye crisp, crème fraiche, lemon gel, rye crumble and dill

Smoke Salmon Rosti

In-house smoked salmon, rosti, creme sure, chives

Cracked Snow Crab Claw

Steamed snow crab, garlic butter, lemon zest

Lobster Satay

Poached atlantic lobster, garlic butter, lemon zest

Hot Smoked Trout & Endive

Endive, green apple, compressed grapes, pecan, honey, hot smoked trout

Caviar Latke

Red beet, yukon gold potato, acadian sturgeon caviar, dill creme sure, chive



New England Crab Cake

Lemon aioli, panko, blue crab, potato, parsley

Curried Crab Cake

Lime Aioli, pickled cauliflower, chickpea, red onion, cilantro

Fish & Chip

Beer battered mahi-mahi, house tartar sauce, potato chip, malt vinegar powder, chives

Coconut Shrimp

Coconut crusted black tiger shrimp, beer batter, sweet chili dip

Shrimp Dumpling

Black tiger shrimp, scallions, ginger, sesame soy dip

Nobu Black Cod

Miso marinated black cod, ginger sesame powder, crispy shiitake, miso dashi sauce

Chili Lime Scallop

Hokkaido scallop, chili lime sauce, cilantro

Crispy Fish Slider

Crispy halibut, avocado, pickled red onion, tartar sauce, cilantro, mini milk bun

Fish Tikki

Mahi mahi, garam masala, potato, raita

Cajun Shrimp

Black tiger shrimp, cajun sauce

Octopus Satay

Confit Octopus, crispy garlic, lemon gel

Marinated Scallop

Crispy garlic gremolata, scallop, chili

FROM THE EARTH



Vietnamese Salad Rolls

Pickled carrot, cucumber, red pepper, mint, cilantro, basil, ginger, sweet & spicy dip

Caesar Baskets

Shredded romaine, caesar dressing, parmesan, bacon crumble, parmesan basket

Compressed Watermelon Salad

Compressed watermelon, heirloom tomato, avocado, chipotle lime vinaigrette, cotija cheese

Curried Vegetable Sandwich

Red skin potato, radish, peas, vidalia onions, curried dressing, arugula, mini milk bun

Endive Salad

Endive, green apple, compressed grapes, pecan, honey, blue cheese

Pistachio Crostini

Edamame pistachio pesto, fennel, tarragon, chive, parsley, crostini

Spiced Pear & Nut Cracker

Pear relish, fresh pear, nut cracker, aged manchego cheese

Wild Mushroom Spoon

Chevre, parmesan, crispy garlic, seasonal wild mushrooms, truffle

Beet & Potato Rosti

Red beet, yukon gold potato, dill creme sur, chive



Vegetable Potsticker

Bok choy, mushroom, carrot, red pepper, scallion, ginger, sesame ginger dipping sauce

Pickled Cauliflower Pakora

Turmeric pickled cauliflower, pakora batter, potato, onion, mango chutney

Caprese Grilled Cheese

Mozzarella, basil pesto, dehydrated roma tomato, olive oil, crusty italian bread

Margherita Pizza

Mozzarella, basil, smoked tomato, pizza crust

Shiitake Pizza

Parmesan, gruyere, shiitake mushroom, truffle, pizza crust

Balinese Tofu Satay

Tofu, lemongrass, kaffir lime, turmeric, peanut satay sauce

Tomato Crostini

Olive oil confit tomato concasse, baguette crostini

Falafel

Chickpea, garlic, parsley, lemon tahini aioli

Arancini

Lemon risotto, marinara, parmesan, basil oil

STATIONARY PLATTERS



Smoked Salmon Platter

House-made smoked salmon, smoked salmon pate, shaved red onion, capers, lemon, creme fraiche, rye crisps, dill

Charcuterie Platter

Braesola, iberico chorizo, mennonite summer sausage, coppa, n'duja, pork terrine, assorted pickles, olives, grainy mustard, crostini

Cheese Platter

St. Angel, 18 month Beemster, Bleue d'Auvergne, Morbier, 6 month Manchego, physallis, fresh figs, truffle honey, Carr's crackers, seed crackers, baguette

Platter selections are subject to change based on availability



Mezze Platter

Hummus, tzatziki, blistered grape tomatoes, tabouleh, cucumber, roasted eggplant, marinated artichoke, pita bread***

Vegetable Platter

Roasted cauliflower, carrots, haricot vert, bell pepper, assorted pickles, cucumber, celery, sauteed mushrooms, blue cheese dip

Shrimp Cocktail Platter

Smoked black tiger shrimp, house cocktail sauce, parsley, lemon