

private dining
sample menu | late summer early fall

circulated | on arrival

fresh tomato gazpacho sips
jalapeno + green onion pesto

braised beef short rib stuffed gougere
spicy carrot slaw

3 course dinner

cucumber + melon salad | marinated feta
pickled melon rind | black olive tapenade | parma ham chips
fresh herb vinaigrette

balsamic marinated + grilled striploin
confit garlic roasted new potatoes | wilted kale
parkdale market green beans | classic béarnaise

torched chevre cheesecake
lemon curd | hazelnut crust | rhubarb puree

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