

PASSED CANAPÉS

Quenelle of Beef Tartar

With capers and grainy dijon aioli
Served on farmers crostini

Blue Cheese Mousse

In a dark chocolate tart shell
With brunoise of poached pear
and spiced pepita dust

Shredded Smoked Trout

With maple aioli on crispy potato cake

Mini Zucchini Fritter

With tomato olive confit and fresh basil

STATIONARY PLATTERS

Caprese Skewers

Bocconcini, cherry tomato and basil
Drizzled with balsamic

Charcuterie Skewer

Marinated olive, grana padano cheese
and cured meats

PLATED DINNER

Assorted Artisan Rolls

Served with butter balls and hummus

1st Course

Split pea bisque with bourbon infused crema

2nd Course

Salad “ Au Cochon”

Layered composed salad with
Slightly spiced roasted pork belly
Poached egg
Pickled radish and green apple
Drizzled with an apple cider vinaigrette

3rd Course

Smokey Maple Glazed Atlantic Cod

Served with citrus and herb roasted
heirloom carrots

Chef’s Intermezzo

Served in mini martini glass
with demi spoon

4th Course

Braised Beef Short Rib

Pommes dauphinoise topped with
demi jus and sautéed broccoli rabe

DESSERT COURSE

**Selection of nadege pastries and
macarons**