COUTURE CUISINE
SAMPLE DINNER MENU

SAMPLE PLATED MENU

SOUPS

- roasted sunchoke purée, roasted maitake mushroom, hazelnut, thyme (GF,N)
- summer sweet corn chowder, crab, scallions (GF,S)
- creamy lobster bisque, butter-poached lobster, tarragon, crème fraîche (S)
- forest mushroom soup, crispy wild rice, truffle, chives (GF)

SALADS

- roasted red beets, crème fraîche, pickled shallots, pistachio, cabernet vinaigrette, dill (GF, V, N)
- peach carpaccio, honey & lavender, arugula, lardo, stracciatella, chardonnay vinaigrette, hazelnuts (GF, N)
- arugula, radicchio, rosemary roasted pears, candied pecans, bleu d'elizabeth (GF, V, N)
- heirloom tomato salad, buffalo bocconcini, pickled cucumber, tomato vinaigrette, tomato purée, olive oil (GF, V)

STARTERS

- hamachi crudo, kalamansi, charred orange, scallions, caviar, jalapeno (GF, DF)
- wagyu beef carpaccio, pickled mushrooms, shallots, black pepper, parsley & poblano purée, toast
- burrata, peas, fava beans, asparagus, olive oil & lemon purée, marcona almonds, mint, basil, focaccia (V, N)
- seared scallops, leek purée, potato purée, potato crisp, charred leeks, lardo (S)

PASTA

- ravioli, mascarpone and parmesan, fresh spring vegetables, asparagus, fava, peas, lemon butter (V)
- gobetti, braised beef ragu, golden raisins, parmesan
- tortellone, butternut squash, pumpkin purée, sage, brown butter, pepitas
- campanelle, braised rabbit, porcini cream, roasted mushrooms, wilted spinach, pine nuts (N)

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& event artistry

SAMPLE PLATED MENU

LAND MAINS

- cornish hen, seared gnocchi, turnips, wild mushrooms, sage, jus
- duck breast, lavender honey glaze, shallot tart tatin, swiss chard, radicchio, saskatoon berry & cassis jus
- lamb rack, sumac crusted, sunchoke & apple purée, sunchokes, wilted kale, mustard & apple jus (GF, DF)
- tenderloin au poivre, duck fat potato pavé, roasted baby carrots, bone marrow (GF)

SEA MAINS

- salmon succotash, roasted zucchini, peas, summer corn, fingerling potato, corn foam, chili oil, crisp wild rice
- rainbow trout, fava, peas, beans, pickled pearl onions, charred broccolini purée, caviar beurre blanc (GF)
- branzino bouillabaisse, saffron rouille, mussels, prawns, scallops, new potato, saffron espelette (GF, DF, S)
- chilean seabass, green curry nuoc cham, eggplant, shitake mushroom, thai basil oil, peanuts (GF, DF, N)

VEGAN MAINS

- roasted cauliflower steak, quinoa & chickpea salad, marcona almond, romesco sauce (VG)
- yellow coconut curry, garden vegetables, jasmine rice, crispy rice (VG)

DESSERTS

- hazelnut chocolate paris-brest (pâte à choux) fudge, hazelnuts (N)
- mille-feuille, champagne strawberries, yuzu cream, champagne sorbet (V)
- the rose: raspberry mousse, lychee rose compote, pistachio sponge, candied roses, pistachios (N)
- lemon trifle: lady fingers, mascarpone, limoncello, lemon curd (V)

DF – dairy free GF – gluten free
V – vegetarian VG – vegan
S – shellfish N – nuts

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