

Avant Garde In-Home Dining Menu

First Course

*Fresh Burrata Cheese - Toasted Garlic Crostini - Prosciutto chip
Arugula - Balsamic Honey Drizzle*

Second Course

*Foie Gras Pan Seared - Sautéed Seasonal Stone Fruit
Deglazed with Shallots & Ontario Ice Wine*

Third Course

*Freshly Shucked Malpeque P.E.I. Oysters
Served with three mignonette champagne Vinegar & Shallots
Sriracha Lemon - Basil Tomato*

Fourth Course

*Our fourth course would be consider the main.
But as a tasting menu, considerably smaller portion.*

*This will be discussed with the host and Chef.
Choice protein such as Chicken - Beef - Fish
French Onion Soup or Lobster Bisque
Appetizer, Amuse bouche or array of canapes.*

Ask Chef for ideas.

Fifth Course

Grand Marnier Crème Brule