



DINNER MENU SET MENU



LE BON VIVANT

26.95 per person

Main course (choice of 2 selections):

Beef shoulder with red wine, speck and spätzle
Beer braised pork shank with cumin and Chayote
Chicken Basquaise with zucchini and pearl onions
Vegetarian lasagna

Sides:

Spiced sweet potatoes with almonds
Organic greens, shoots with a herb vinaigrette

Desserts:

Assorted French pastries and desserts
*selection of choux à la crème, Madeleine, millefeuille, mini éclair,
macarons, jalousie, mini Opera cake*

LE GASTRONOME

28.95 per person

Main course (choice of 2 selections):

Slow roasted picnic pork shoulder marinated with sundried tomato
Spiced grouper with fennel, pine nuts and mango
Beef brisket with daikon radish and shitake mushrooms
Roasted vegetable casserole

Sides:

Roasted cauliflower and Muscat raisins, citrus vinaigrette
Oven roasted tomatoes, celery root and Napa cabbage salad

Desserts:

Assorted French pastries and desserts
*selection of choux à la crème, Madeleine, millefeuille, mini éclair,
macarons, jalousie, mini Opera cake*

Email your order or any questions to: catering@thuet.ca



DINNER MENU SET MENU



THE GREAT FEAST

42.95 per person

Main course (choice of 2 selections):

60-day aged beef tenderloin, purée of celery, Pinot Noir sauce
Slow baked organic Irish salmon, parsnips and a civet of mushrooms
Beer braised pork shank with cumin and Chayote
Braised endive and grilled tofu casserole
Acorn squash studded with roasted apples, wild rice and cranberries

Sides:

Fennel, grapefruit and tarragon salad in a chestnut honey vinaigrette
Gratin of Yukon gold potato, parsnips and heirloom carrots

Desserts:

Selection of Chef Thuet's seasonal tartelettes