

COCKTAIL RECEPTION

All prices displayed are per dozen. Minimum of 2 dozens per choice.

42\$ **GRILLED KING OYSTER
MUSHROOMS SKEWER**
Soy sauce and sesame

36\$ **CHEESE ARANCINI**
Grana Padano, romesco sauce

36\$ **CHARLEVOIX MIGNERON
CROQUETTES**
Black garlic emulsion

36\$ **SALMON GRAVLAX**
Lemon cream, pickels

48\$ **TEMPURA SHRIMPS**
Soy sauce and sesame

36\$ **BEEF CARPACCIO**
Truffle and parmesan, aioli

48\$ **FOIE GRAS PARFAIT**
Onion confit

30\$ **BETROOT AND GOAT CHEESE VERRINE**
Lime and pomegranate

30\$ **BRUSCHETTA**
Toasted bread, romesco sauce, sun-dried tomatoes
and basil

36\$ **TRUFFLES AND AVOCADO**
On puff pastry, lime, jalapeno

36\$ **HUMMUS AND GRILLED CAULIFLOWER**
Paprika oil and dukkah

48\$ **TUNA TARTAR**
Crispy rice, spicy mayonnaise, tokibo

44\$ **BRAISED BEEF ROLL**
Mushroom sauce

36\$ **OYSTER**
Mignonette of the moment

DESSERTS

Each dozen of dessert is priced at \$32.

CINNAMON CHURRO
Salty caramel

CREAM PUFF
Praline mousseline

PAVLOVA
Creamy lime and raspberry

ROASTED PINEAPPLE
Spicy rum

LEMON TARTLET
Creamy lemon and thyme

PANNA COTTA
Madagascar vanilla, jam of the moment

CHOCOLATE MOUSSE
Chocolate sauce

CRÈME BRÛLÉE
Green tea and lemon zest

