

valentine's day menu 2010

Appetizer

choice of:

Corn, jicama, Asian pear and cucumber salad
Grilled spice rubbed prawn
Avocado sauce and chili oil
or
Foie gras and roasted butternut squash terrine
Ginger bread streusel
Pomegranate molasses and seeds
Micro greens

Soup:

Jerusalem Artichoke soup with duck confit
and pan roasted shitakes

Entrée

choice of:

Braised Ras-el hanout lamb shank
Saffron infused Israeli couscous, Fennel and black olives
and Parsnip strip chips
or
Wild flower honey and sichuan peppercorn glazed sable fish
Roasted beets, Braised bok choy,
Sweet and sour fermented black bean sauce
or
Pan roasted free range chicken supreme
Cippolini onion tarte tatin
Leek, oyster and black trumpet mushrooms ragout
Green pepper corn sauce, Port syrup

Dessert

Coconut and passion fruit genoise cube with rum sauce
and white chocolate cream

\$95.⁰⁰/ 2 servings

(includes 2 appetizers, 2 soups, 2 entrées, 2 desserts)

All orders must be received before February 11, 2010.

Pick-up between 3-6pm. Cash or cheque accepted upon pick-up.
Reheating Instructions included.

essence
c a t e r i n g

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Wow your significant other with a fool-proof fine dining experience in your own home this Valentine's day.

Everyone placing an order will be entered into a draw for yet another stellar dinner for two, prepared by Chef Jason Laurin.

(subject to date availability)

Winner will be announced on February 15th, 2010.

we love food. we love style.

E V E N T S + P R I V A T E P A R T I E S

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