

PRIVATE DINING SELECTIONS

CHEER | \$49

SMALL PLATES (select one)

SOUP OF THE MOMENT

inspired daily collaboration by our chefs

TUNDRA SALAD (v/n/g)

roasted pears, walnuts, pomegranate, watercress and arugula, crumbled blue cheese, elderberry and apple dressing

LARGE PLATES (select one)

KUTERRA SALMON

foraged mushroom ragout, new potato, steamed leek and fennel beurre blanc

FRENCH BREAST OF CHICKEN

drunken fruits, black garlic and onion purée, mushroom brioche bread pudding

LEEK and MUSHROOM BACI (v)

acorn squash, café au lait mushroom demi

DESSERT

TUNDRA DESSERT BOARD

Chef's daily creation platter of desserts, enhanced with Shoko artisanal chocolates

Menu prices do not include applicable taxes and gratuities

A vegetarian option will be provided on the day of your event

** May be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

(N) indicates dish containing nuts (P) indicates dish containing pork (V) indicates dish is vegetarian (G) indicates dish is gluten free


ocean wise. A SUSTAINABLE CHOICE



100KM FOODS INC.
An Award Winning Local Food Distribution Company



Proud supporter of Second Harvest, the largest food rescue program in Canada

TUNDRA

OVATION | \$55

SMALL PLATES

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or

BABY GEM CAESAR SALAD

Ennis maple smoked bacon, Caesar dressing, sour dough croutons, pickled anchovies, parmesan cheese

LARGE PLATES

DOUBLE THICK PORK CHOP

cranberry compote, butter smashed rutabaga, apple, walnut, chili, preserved oranges salad

or

FRENCH BREAST OF CHICKEN

drunken fruits, black garlic and onion purée, mushroom brioche bread pudding

or

LEEK and MUSHROOM BACI (v)

acorn squash, café au lait mushroom demi

DESSERT

TUNDRA CHEESECAKE | berry compote

or

DUO OF HOUSE MADE

TUNDRA ICE CREAM and SORBETS

***4 COURSE OPTION** (enhance your Roar menu with one choice for additional \$15 supplement per person)

SAUTÉED OCTOPUS (n/p) | clams, n'duja sausage, candied popcorn and peanuts

PAN SEARED SCALLOPS | pickled mussels, lemon grass infused buttermilk, dill oil, micro watercress, onion dust

***5 COURSE OPTION**

SORBET | pink grapefruit sorbet with Ungava gin | additional \$5 supplement per person

ROAR | \$75*

SMALL PLATES (select one)

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BABY KALE SALAD (v/n/g)

butternut squash, house dried cranberries, wheat berries, candied pumpkin seeds, apple, maple and sherry vinaigrette

DILL and LONG PEPPER CURED KUTERRA SALMON

micro watercress, pickled strawberries, preserved oranges and pumpnickel, sorrel vinaigrette

LARGE PLATES (select one)

PAN SEARED BLACK COD

spaghetti squash, diced butternut squash, wild flower honey squash purée with toasted sesame oil, miso butter emulsion, bonito flakes

KING COLE DUCK BREAST (n)

braised salsify, glazed duck hearts, wild mushrooms, roasted pecans, baby red kale, fresh plums, blueberry duck jus

NEW YORK STRIP

Yukon potato mash, buttered asparagus, roasted mushrooms

DESSERT (select one)

CARROT CHEESECAKE

orange compote, pecan maple ice cream

TUNDRA TIRAMISU VERRINE

espresso, mascarpone, Tia Maria, lemon zest, caramel roasted peanuts, dark chocolate cacao crumbs

TUNDRA