

## PRIVATE DINING SELECTIONS

CHEER | \$49

### SMALL PLATES (select one)

#### SOUP OF THE MOMENT

inspired daily collaboration by our chefs

#### TUNDRA SALAD

poached pears, walnuts, pomegranate, kale and arugula, crumbled blue cheese, elderberry and apple dressing

### LARGE PLATES (select one)

#### TRI-PEPPERCORN CRUSTED SALMON

garden beans, pine nut succotash with white balsamic tarragon beurre blanc

#### OVEN ROASTED GLAZED CHICKEN SUPREME

walnuts, rum soaked fruit and frisée duck salad with a foie gras vinaigrette

#### MIXED BEAN FRICASSÉ

peppers, peas, corn, onions, white, green and black beans, fresh herbs, spring seedlings and parmesan cheese

### 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.

 vegetarian options

 **ocean wise**. A SUSTAINABLE CHOICE

 gluten free options



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



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

# TUNDRA

Spring 2017

**OVATION | \$55**

**SMALL PLATES**

**SOUP OF THE MOMENT**

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or

**BABY GEM CAESAR SALAD**

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

**LARGE PLATES**

**GRILLED DOUBLE THICK PORK CHOP** 

why brined with hazelnut pesto and warm garden bean salad

or

**OVEN ROASTED GLAZED CHICKEN SUPREME** 

walnuts, rum soaked fruit and frisée duck salad with a

foie gras vinaigrette

or

**GARDEN RISOTTO** 

roasted mushrooms, arugula, asparagus

**DESSERT**

**TUNDRA CHEESECAKE** | berry compote

or

**DUO OF HOUSE MADE**

**TUNDRA ICE CREAM and SORBETS**

**ROAR | \$75\***

**SMALL PLATES** (select one)

**SOUP OF THE MOMENT** | inspired daily collaboration by our chefs

**PICKLED HEIRLOOM BEET SALAD** 

smoked trout, artisanal greens and citrus dressing

**GRILLED CALAMARI** 

yogurt marinated grilled calamari with spiced chickpeas, black olives, capers and heirloom tomatoes

**LARGE PLATES** (select one)

**POACHED BLACK COD** 

poached in carrot and orange butter with roasted baby carrots and

chili fennel salad

**OVEN ROASTED GLAZED CORNISH HEN** 

walnuts, rum soaked fruit and frisée duck salad with a

foie gras vinaigrette

**NEW YORK STRIP** 

Yukon potato mash, buttered asparagus, roasted mushrooms

**DESSERT** (select one)


**TUNDRA HONEYCOMB COCOA BERRY**


**CHOCOLATE BAR**

mint ice cream, pistachio parfait, cocoa nib and cherries

**TUNDRA TIRAMISU VERRINE**

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

 vegetarian options

 gluten free options

TUNDRA