

brassaii

BISTRO LOUNGE

Dinner Packages **November – December 2009**

Menus are updated on a seasonal basis and are subject to change without notice

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BISTRO LOUNGE

Starter

brassaii salad

baby lettuce & mixed herb salad, pear, Roquefort, honey-lemon dressing

Main

Choice of...

market vegetarian entrée

chef's discovery

honey mustard salmon

honey mustard glazed wild red spring salmon filet, lobster croquette

citrus-yogurt chicken

citrus-yogurt marinated breast of free range chicken, jasmine scented rice & broccolini

brassaii bistro steak

shallot jus | Yukon frites

Dessert

flourless chocolate torte

white chocolate crème anglaise | fresh mint

coffee | tea

\$45 per guest

plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 18%)

menu subject to change

brassaii

BISTRO LOUNGE

Appetizer

bistro platter

cured meats | assorted cheeses | marinated vegetables | olives

Starter

brassaii salad

baby lettuce & mixed herb salad, pear, roquefort, honey-lemon dressing

Main

Choice of...

market vegetarian entrée

chef's discovery

honey mustard salmon

honey mustard glazed wild red spring salmon filet, lobster croquette

citrus-yogurt chicken

citrus-yogurt marinated breast of free range chicken, jasmine scented rice & broccolini

brassaii bistro steak

shallot jus | Yukon frites

Dessert

flourless chocolate torte

white chocolate crème anglaise | fresh mint

coffee | tea

\$50 per guest

plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 18%)

menu subject to change

brassaii

BISTRO LOUNGE

Appetizer

bistro platter

cured meats | assorted cheeses | marinated vegetables | olives

Starter

Choice of...

seasonal soup

daily creation

brassaii salad

baby lettuce & mixed herb salad, pear, roquefort, honey-lemon dressing

Main

Choice of...

market vegetarian entrée

chef's discovery

black cod

miso baked black cod, mango salsa and wasabi mash

ravioli

Muscovy duck confit filled ravioli, sage & butternut squash purée

filet of beef

Bacon wrapped filet of beef, truffle scented cauliflower purée, rosemary jus

Dessert

Choice of...

crème brûlée

white chocolate | orange

carrot cake

cream cheese icing | candied walnuts

coffee | tea

\$65 per guest

plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 18%)

menu subject to change

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BISTRO LOUNGE

Appetizer

crispy shrimp

kataifi wrapped crispy shrimp with wasabi mayo

Starter

Choice of...

baked goat cheese

bell pepper salsa with pesto

beef carpaccio

heirloom tomato, jalapeño & pickled ginger salsa, micro herb salad

Main

Choice of...

market vegetarian entrée

chef's discovery

black cod

miso baked black cod, mango salsa and wasabi mash

ravioli

Muscovy duck confit filled ravioli, sage & butternut squash purée

filet of beef

Bacon wrapped filet of beef, truffle scented cauliflower purée, rosemary jus

Dessert

dessert trio

flourless chocolate torte | crème brûlée | seasonal fresh fruit

coffee | tea

\$75 per guest

plus applicable taxes and gratuity

(GST 5% PST 8% Gratuity 18%)

menu subject to change