

TAKEOUT MENU - SUMMER 2008

48-hour notice is required for all orders

Delivery charges extra

Minimum 4 people

COLD ENTRÉES

Ready to serve, on porcelain plates

**Grilled vegetable antipasto with prosciutto chips & Padano shavings
\$6.95/portion**

**Gravlax-style salmon with tequila, tandoori & green lime
\$7.95/portion (100g)**

**Three-way melon salad with fresh mint & Mojito vinaigrette
\$5.95/portion**

**Mango summer salad with raw vegetables, coriander & peach chardonnay vinegar
\$5.95/portion**

**Di Buffala mozzarella with tomato butter crust & basil oil
\$11.95/portion**

Warm up our hot appetizers in the oven or on the BBQ!!!
You choose!!!

HOT APPETIZERS

Warm up in the oven or on the BBQ. You choose!

Duck & guinea-fowl wings in homemade smoked mesquite sauce
\$12.95

Assortment of mini-skewers with Chef-inspired sauces and dips
\$10.95

MAIN COURSES

Ready to cook on the BBQ

From the sea

Grilled American red snapper wrapped in banana sheet
\$11.95/210g

Grilled sea walleye with sardine & sage tapenade
\$12.95/210g

Soy-marinated blue marlin steak with citrus & fresh curry
\$15.95/210g

Giant prawns on skewers, basted with maple & smoked Japanese tea
\$18.95/4 shrimps

East Coast Lobster
(Market price)

Catch of the day 1 ¼ - 1 ½ lbs
(Market price)

MAIN COURSES (CONT'D)

Our meats

Beef tenderloin skewer
\$13.95/180g

Inside beef skirt steak with sweet onions
\$11.95/210g

14 oz Angus strip loin steak, Manhattan cut
(35- day aged certified Angus beef)
\$21.95

8 oz Angus filet mignon
(35-day aged certified Angus beef)
\$14.95

Half-Frenched lamb chops
\$22.95

Moroccan Kefta lamb skewers
\$8.95/210g

Buffalo sausages, flavoured with coriander & parsley
\$10.95 (2 sausages)

Classic Wapiti sausages 'chasseur'
\$10.95 (2 sausages)

Inside veal skirt, slow-cooked with shallots
\$15.95/210g

Short pork loin, bone-in
\$9.95/210g

Murane-marinated pork shoulder skewers
\$7.95/210g

MAIN COURSES (CONT'D)

Poultry

Roasted Cornouailles chicken with Ethiopian spices
\$10.95/285g

Homemade smoked regional duck breast
\$13.95/200g

CHOOSE AN ACCOMPANIMENT

\$6 per portion

Small potatoes & wild mushroom mix in tinfoil

Seasonal asparagus with roasted garlic & sesame

Summer vegetables cooked with Bengal Masala rub

Assortment of squash with orange butter

Organic red quinoa tamales

Cob of corn

HOT AND COLD SAUCES (500 ml container)

\$8 per portion

Jack Daniels pepper sauce with fresh vanilla

Cold yogurt sauce, flavoured with cumin, carvi & mint

Sweet & sour rum sauce

Classical Bordelaise reduction

Mushroom & goat cheese emulsion

Dijon & Laurentian organic honey sauce

Game broth with tomatoes & roasted buckwheat flour

Lemon balm, wild mushroom & Chai tea-infused juice

Cold lemon butter sauce with sage & roasted garlic

DESSERT IN A GLASS

Additional charge for all broken glasses (\$4/glass)

Crème brûlée with seasonal fruits

\$4.00 each

Peach and kiwi crumble

\$5.00 each

Roasted pineapple & coconut panacotta

\$5.00 each

Truffles, pistachios & French macarons (plated)

\$3.75 each