

THE
VERMILLION
ROOM

*Reception Menu
Stations*

GRAZING TABLE 22/PP

premium cured meats, spreads, marinated olives,
pickled vegetables, mustard, breads & pickles

HARVEST TABLE 22/PP

selection of artisan French & Canadian cheeses,
fresh & dried fruit, nuts, jams, chutneys, honey, breads & crackers 🌱🥚🥜

CHILLED SEAFOOD 35/PP

poached prawn, snow crab legs,
marinated mussels & clams, scallop crudo 🌱🥚🥜

DESSERT TABLE 16/PP

selection of profiteroles & house lemon tart

Hot Canapés

ROASTED SCALLOPS 94/DZ

apple, carrot butter, pernod espuma 🌱🥚🥜

LE PETITE CHEESEBURGERS 84/DZ

tallow onions, pickles, cheddar

HEIRLOOM CARROT TARTE TATIN 78/DZ

maple, chives, cashew crème 🌱🥚🥜

ALBERTA BEEF SHORT RIB CROQUETTES 84/DZ

oka cheese, aioli

ROQUEFORT & PEAR TART 80/DZ

mornay, poached pear, candied walnut 🌱🥚🥜

Cold Canapés

TUNA CRUDO 90/DZ

sauce vierge, capers, fine herbs, cold pressed canola 🌱🥚🥜

BEEF TARTARE 90/DZ

tomato aioli, cornichons, shallots, capers, pickled mustard, potato chip 🌱🥚🥜

TROUT RILLETTES 96/DZ

candied trout, crème fraîche, caper, lemon, blini 🌱🥚🥜

EGG MIMOSA 76/DZ

brown butter crumb, chive, truffle aioli 🌱🥚🥜

ARTICHOKE TARTINE 74/DZ

sourdough crostini, tomato, mushroom, tarragon orange, pecan 🌱🥚🥜

