



Passed Appetizers

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Empress Acres Smoked Chicken + Sesame Cone

Tuna + Jalapeno Vinaigrette + Yuzu

Vegetarian Quiche + Smoked Paprika Aioli

Family Style Service

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Local Farmers Beets + Orange Pearls + Goat Cheese + Candied Walnut

Bone Marrow Stroganoff

Braised Beef Shortrib + Pickled Shallot

Bone Marrow + Garlic Baguette

Mushroom + Cheesy Grits

Crispy Brussel Sprouts + Lemon Zest + Sea Salt

Whipped Vanilla Bean Cheese Cake+ Field Berries

Chef Luke Griffin

www.chefscourse.ca

May 31, 2023

