



ELLE CUISINE CLASSICS

\$175 - FEEDS 4
\$115 - FEEDS 2

STARTERS - CHOOSE 2

ROASTED RAINBOW BEET & WARM CHEVRE SALAD

roasted rainbow beets, baby arugula, fried goat cheese medallions, white balsamic & basil vinaigrette, honey-caramelized pecans, aged balsamic reduction

ARUGULA & FIG SALAD WITH PROSCIUTTO

shaved prosciutto, fresh figs, baby arugula, toasted pine nuts, clover vinaigrette, shavings of Manchego cheese

SMOKED CHEDDAR NUGGETS & TOMATO SOUP

roasted tomato & garlic soup, crispy smoked cheddar nugget, chive & lemon creme fraiche, chive & garlic oil

SECONDI - MAINS

FEEDS 4 - CHOOSE 2
FEEDS 2 - CHOOSE 1

BRAISED BEEF SHORTRIB

rich red wine jus, fall of the bone tender

WHOLE STUFFED BRANZINO

cast iron pan-seared Spigola stuffed with lemon & thyme

SIDES

FEEDS 4 - CHOOSE 3
FEEDS 2 - CHOOSE 2

ROASTED GARLIC MASH

with fresh chives & garlic confit

BLACK GARLIC BRUSSEL SPROUTS

roasted brussel sprouts with black garlic butter & caramelized shallots, garnished with garlic chips

RATATOUILLE WITH HOUSE-MADE RICOTTA

tempura-fried goat cheese, traditional French ratatouille. Homemade pesto. *can be made vegan

DESSERT - CHOOSE 1

DARK CHOCOLATE & SALTED CARAMEL TART

decadent 70% chocolate ganache and salted caramel

VANILLA BEAN CREME BRULÉE

with fresh berries

CHEESE & CHARCUTERIE

cheese, charcuterie & salumi board with freshly baked breads, fresh figs, honey from our rooftop

TRUFFLED & AGED CHEDDAR PIEROGIES

caramelized onions, chive & lemon sour cream, lardons

AHI TUNA TARTARE +\$10

Ahi tuna, bell peppers, green apple, Asian marinade, soy ginger glaze, zesty micro sprouts, smashed avocado, taro chips

STUFFED CHICKEN BREAST WITH JUS

stuffed with spinach, feta, caramelized onions, roasted garlic, served with chicken jus

GARLIC PRAWNS

sauteed garlic prawns with peperoncino & fresh herbs

HASSELBACK BUTTERNUT SQUASH

whole-roasted butternut squash with sage & thyme butter, crumbled goat cheese, toasted pecans, crispy sage

WILD MUSHROOMS & TRUFFLE FRICASSE

oyster, shiitake, portabello, cremini, fresh rosemary & thyme, white truffle oil, aged balsamic reduction, parm crisps

NY STYLE CHEESECAKE

luscious and creamy, with a golden buttery graham crust

**ALL SERVED WITH
SALTED CARAMEL ICE CREAM**



SOUTH AMERICAN MENU

\$165 - FEEDS 4
\$110 - FEEDS 2

STARTERS FEEDS 4 - CHOOSE 3 FEEDS 2 - CHOOSE 2

PERUVIAN-STYLE CEVICHE

JUMBO SHRIMP +\$10

OR

MAHI MAHI

avocado, cucumber, bell peppers, citrus fruits, leche de tigre, served with purple & sweet potato chips

CHICKEN EMPANADA

braised chicken with sauteed onions & peppers stuffed in flakey pastry, served with Argentinian chimichurri sauce



TACOS FEEDS 4 - CHOOSE 2 PROTEINS FEEDS 2 - CHOOSE 1 PROTEIN or

PULLED PORK

smoked & braised pulled pork, warm tomato salsa

CHICKEN CHORIZO

housemade chicken chorizo, sauteed, crumbled and served in our ancho chili sauce



CRISPY COTIJA CHEESE (VEGETARIAN)

PANKO-CRUSTED CRISPY COTIJA CHEESE

CRISPY TOFU (VEGAN)

CRISPY SEASONED TOFU

*served with
salsa verde,
salsa roja,
guacamole,
queso,
cumin & lime crema
& fresh corn tortillas*



DESSERT - CHOOSE 1

CHURROS

WITH DULCE DE LECHE & 70% DARK CHOCOLATE

fried & tossed in cinnamon sugar, served with dulce & 70% dark chocolate

INSALATA CRIOLLA

light & fresh salad with grape tomatoes, avocado, bell peppers, baby gem lettuce, lime & cilantro vinaigrette, corn tortilla crisps

CHILE REILLENO

roasted poblanos stuffed with queso, served on a bed of tomato sauce, chili oil, fresh chopped cilantro

BRAISED BEEF AREPAS

ancho chili braised beef, salsa rojo, chipotle crema, queso fresco

FAJITAS FEEDS 4 - CHOOSE 2 PROTEINS FEEDS 2 - CHOOSE 1 PROTEIN

BLACKENED FLANK STEAK

blackening spice, grilled to rare/mid-rare

SMOKED PAPRIKA SPICED SHRIMP

blackened in a cast iron

BLACKED TOFU (VEGAN)

blackening spice, grilled

*served with
sauteed peppers and onions,
monterey jack cheese,
pico de gallo,
pineapple salsa,
guacamole
& fresh flour tortillas*

BRIGADERO COOKIES

chewy cookies stuffed with Brigadero (a South American chocolate truffle)
*served with dulce de leche ice cream

STAY HOME PACKAGES

Give yourself a break! It's been a tough time for all of us, and you deserve to relax and recover.

We've put together a selection of your favourite prepared foods to keep you and your family well fed, with ease. Our Fresh Box offers a variety of fresh proteins and salads perfect for lunch or a light dinner. Our Frozen Box options offer a selection of one pan meal options that you can bake from frozen, filling your kitchen with the scent of home-cooked meal.

FROZEN BOX PACKAGE

FROZEN READY TO BAKE GOODS \$25/EACH

- Unbaked Cinnamon Buns w/ cream cheese icing (12 pcs)
- Unbaked Chocolate Rolls with Nutella Icing (12 pcs)
- Unbaked Pecan Sticky Buns with Bourbon Butterscotch
- Unbaked Croissants (dozen)
(chocolate, regular, cheese, almond)
- Unbaked Assorted Cookies & Squares (two dozen)
(triple chocolate, chewy ginger, confetti, dark chocolate brownies, cheese cake brownies)

FROZEN READY TO BAKE PIES & GALETTES (9")

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|-----------------------------------|---------|
| Chicken Pot Pie | \$30.00 |
| Braised Beef Galette | \$30.00 |
| Squash Goat Cheese & Sage Galette | \$30.00 |
| Traditional Tourtiere | \$30.00 |
| Apple Crumble Pie | \$25.00 |
| Mixed Berry Pie | \$25.00 |



ONE PAN FROZEN MEALS (FEEDS 4)

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|--------------------------------|---------|
| Beef & Lamb Shepherd's Pie | \$30.00 |
| Truffled Mac N' Cheese | \$30.00 |
| Braised Meatballs in Sauce | \$35.00 |
| French Onion Soup Kit | \$40.00 |
| Beef Bourguignon with Biscuits | \$45.00 |
| Veggie or Traditional Lasagna | \$45.00 |

SOUPS & STEWS \$15/L

- | |
|------------------------------|
| Oma's Chicken Soup |
| Roasted Garlic & Tomato Soup |
| Vegan Mushroom Lentil Soup |
| Roasted Squash Apple Soup |
| Vegan or Meat Chili (+\$3/L) |

FRESH BOX PACKAGE

- \$30 **Chicken Breast** with lemon thyme marinade
- \$40 **Citrus Salmon** dill dijon marinade
- \$35 **Blackened Flank Steak** with chimichurri

- \$15 **Fall Kale Salad with Pumpkin Seeds**
- \$18 **Roasted Beet, Goat Cheese & Arugula**
- \$15 **Israeli Couscous Tabbouleh Salad**
- \$18 **Kale & Romaine Caesar Salad**
- \$18 **Charred Broccoli, Quinoa & Tahini Salad**

- \$18 **freshly baked cookies & squares**
- \$15 **homemade chips & caramel popcorn**
- \$15 **trail mix granola**
- \$10 **chocolate chip banana bread**
- \$10 **raspberry lemon poppyseed loaf**

