



# A LA JULIA CHILD

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

## STARTERS - CHOOSE 2

### DUCK CONFIT CROQUETTE

slow-cooked duck confit & caramelized onions breaded and deep fried, served with a lemon & rosemary aioli

### SEARED TUNA NICOISE SALAD

seared Ahi tuna, French green bean salad with red onion vinaigrette, nicoise olives, red grape tomatoes, runny farm fresh egg

### ARTISANAL CHEESE & CHARCUTERIE BOARD

French cheese and charcuterie board with freshly baked baguette, housemade crostinis, fresh figs, truffle honey

### MUSHROOM & CARAMELIZED ONION GALETTE

wild mushroom duxelle, caramelized onions, goat cheese

### FRENCH ONION SOUP

brioche, gruyere & emmenthal blend

### ELLE'S LYONNAISE SALAD

bibb lettuce, frisee, baby arugula, endive, crispy pancetta, roasted butternut squash, soft-boiled quail eggs, sherry & dijon vinaigrette,



## SECONDI - MAINS FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

### BEEF SHORT RIB BOURGUIGNON

We stay true to the classic dish as our ode to julia.

### SEAFOOD BOUILLABAISSE

scallops, prawns, mussels, clams, rich seafood broth with fresh herbs and gribiche

### CHICKEN CONFIT

slow-cooked chicken confit is fall of the bone tender and infused with orange and thyme

### SALMON TROUT MEURNIERE

Crispy-skinned seared salmon trout with a briney sauce made of lemon, capers, shallots, roasted tomatoes, and dill



## SIDES FEEDS 4 - CHOOSE 3 FEEDS 2 - CHOOSE 2

### BLACK GARLIC BRUSSEL SPROUTS

roasted brussel sprouts with black garlic butter & caramelized shallots

### RATATOUILLE WITH WARM CHEVRE

traditional French ratatouille with panko-crusted crispy goat cheese medallion

### ROASTED ROOT VEGETABLES

with cispny shallots

### POTATO GUYERE GRATIN

gruyere, truffle, yukon gold potatoes



## DESSERT - CHOOSE 1

### TRIPLE CHOCOLATE LAYERED MOUSSE

dark chocolate, milk chocolate, white chocolate layers of mousse with homemade palmiers, fresh raspberries

### CLASSIC CREME BRULEE

Tahitian vanilla bean creme brulee served with 70% dark chocolate ice cream & fresh berries

### APPLE CRANBERRY CRUMBLE PIE

homemade vanilla bean ice cream

### FRESH FRUIT PLATTER

seasonal selection of fresh fruit



# ITALIAN DINNER MENU

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

## FIRST COURSE - APERITIVO - CHOOSE 2

### TRADITIONAL ARANCINI

Italian rice balls stuffed with fresh mozzarella, fried to golden brown, served on a bed of homemade marinara, with fresh basil & parmesan reggiano

### HEIRLOOM TOMATO BRUSCHETTA

with burrata cheese on sourdough baguette crostinis

### GARLIC KNOTS

with tapenade, peperoncino, basil pesto

### TRADITIONAL CAESAR SALAD

crunchy romaine, bacon, caesar dressing, parmesan reggiano, lemon



## PRIMI - PASTA FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

### FRESH SPAGHETTONI ALL'AMATRICIANA

The mother of all sauces. Fresh spaghettoni with a spicy tomato & pancetta sauce.

### WILD MUSHROOM & TRUFFLE RISOTTO

creamy pecorino sauce with fresh cracked black pepper & crispy parmesan garnish

### RICOTTA RAVIOLI WITH PESTO

handmade ricotta ravioli with homemade pesto, roasted cherry tomatoes & fresh pecorino

### FRESH TAGLIATELLE WITH ROSE/VODKA

handmade tagliatelle with a homemade rose sauce and fresh basil



## SECONDI - MAINS FEEDS 4 - CHOOSE 2 FEEDS 2 - CHOOSE 1

### THE "BEST" MEAT BALLS

San Marzano tomato sauce, peperoncino, fresh mozzarella, garlic & chive oil

### BRAISED BEEF IN BAROLO

red wine braised beef short rib, Italian-style

### CHICKEN MARSALA

chicken breast in a creamy Marsala wine & mushroom sauce

### WHOLE STUFFED BRANZINO

cast iron pan-seared Spigola stuffed with lemon & thyme

### TRUFFLE MUSHROOM FLATBREAD

grilled flatbread, wild mushrooms, goat cheese, fior di latte, basil pesto, parmesan reggiano

### BRAISED LAMB SHANKS OSSO BUCO

slow-braised lamb shanks in an osso buco sauce

## SIDES

### GRILLED RAPINI

### EGGPLANT PUTTANESCA

## DESSERT - CHOOSE 1

### HOMEMADE TIRAMISU

### FRESHLY FRIED BOMBOLONE

freshly fried stuffed donut, stuffed with nutella & dulce de lecce

### PANA COTTA WITH BLOOD ORANGE & CITRUS

vanilla bean pana cotta with seasonal citrus



# 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")

- |                                   |         |
|-----------------------------------|---------|
| 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**

