



Smoked Beef Tartare + Sesame Cone + Egg Yolk Coulis
Charcuterie + Select Cheese + Preserves + Baguette
Pulled Brisket Taco + Pineapple Salsa + Crispy Shallots
Mushroom Cakes + Truffle Aioli + Walnut Cookie Crumb
Hoisin Pork Belly + Pineapple + Peanuts
Tuna Tataki + Miso Aioli + Panko + Seaweed Salad
Ceviche + Avocado Crema + Chips
House Smoked Salmon + Dill Crema + Capers + Croustini
Curried Squash + Pappadums + Aioli
Pulled Chicken Sliders + Pickled Red Onion + Truffle Aioli
Vegetarian Quiche + Smoked Paprika Aioli
Mini Chocolate Tartlets + Hibiscus Whip Cream
Seasonal Macaron
Mini Lemon Tartlets + Meringue Two Ways



Chef Luke Griffin

www.chefscourse.ca

