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## Hors D'Oeuvres

### Fall 2019

Peaches and cream corn & potato croquette / adobo emulsion

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BBQ "pork belly & beans" / white bean hummous / sour cherry preserve / sesame

-

Thai butternut squash & coconut soup / garham masala scented chicken / chia

-

Pressed Cubano / herb crusted pork loin / pickle / whole grain mustard

-

Potato wrapped sablefish / morel butter / asparagus tapenade

-

Baby potato "poutine" / beef tenderloin / house blend boursin / pepper glaze

-

Alberta beef tenderloin / Argentinean chimi churri / feta / brioche

-

Mongolian beef tenderloin / shallot marmalade / ponzu

-

Crispy duck with hoisin and scallion pancakes

-

Individual prawn "ciopino" / sausage / siracha lemongrass emulsion / coriander toast point

-

Traditional beef empanada / salsa fresca

-

Lobster and brie panini / dill / housemade focaccia

-

Montreal smoked meat "Philly cheese steak"

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Wild mushroom bread pudding / confit garlic / pine nuts / pecorino Romano

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Proscuitto wrapped French green bean and asparagus

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Artisanal cheese / crostini / cured meats

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## Dessert

Black forest bundle

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Vanilla bean panna cotta

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French macarons

-

Callebeaut dark chocolate tart with sour cherry compote

-

A selection of chocolate truffles

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Banana filo purse with creme anglaise

-

Smore in a jar

-

Cream puffs with baileys and chocolate

-

Apple cinnamon bread pudding with creme anglaise

-

Chocolate mousse dome with fresh raspberries

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White and dark chocolate pecan tart\*

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