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## SAMPLE MENU – FALL 2023

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### THE SOIF APPROACH

*A multi-course sharing menu*

Shrimp tempura, nuoc cham  
Îles-de-la-Madeleine scallops, pumpkin risotto, spinach  
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Grilled lion's mane mushroom, smoked corn salsa,  
chimichurri  
Quail, duck fat potato, kale, confit shallot,  
butter braised carrots, cranberry  
■ ■  
Bison tartare, crème fraiche, crostinis  
Roasted zucchini, beets, radish, Caesar dressing  
■ ■  
Charred Savoy cabbage, roasted vegetables,  
spaghetti squash, "mole" cashew sauce  
Bavette, pomme pavé, Swiss chard  
Fries, house aioli  
■ ■  
Chocolate and caramel tart, sea salt, hazelnuts

### THE TRADITIONAL APPROACH

*Individually plated dishes*

Beet ricotta cappelletti, red pepper sauce, spinach  
or  
Îles-de-la-Madeleine scallops, corn purée,  
maple brown butter, black salt  
■ ■  
Quail, duck fat potato, kale, confit shallot,  
butter braised carrots, cranberry  
or  
Poached haddock, romesco, grilled rapini, almonds  
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Burnt orange panna cotta  
or  
Chocolate and caramel tart, sea salt, hazelnuts

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### ADD-ONS

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- Canapés \$40 per dozen
- Quebec cheese board \$21
- House-made charcuterie board \$21
- Vegetable board (crudités, pickles, fried veggies, and dips) \$20

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### WINE PAIRINGS

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We are happy to suggest optional wine pairings for your event. We estimate half a bottle per person to accompany a full meal. Wine pairings are approximately \$40-50 per person.