

LA CUISINE PRIVÉE



AUTUMN DINNER MENU

SERVED FRIDAY & SATURDAY 5 PM UNTIL 11 PM
OCT. 1ST UNTIL NOV. 6TH 2021

\$48/PER PERSON (TAXES & TIP NOT INCLUDED)
CHILDREN AGED 0-4 FREE / CHILDREN 5-12 \$24/EACH

**- RESERVATIONS MANDATORY -
BRING YOUR OWN WINE**

-ROASTED PUMPKIN BISQUE-

A CREAMY ROASTED PUMPKIN BISQUE WITH CLOVES & FRESH GINGER,
SERVED WITH SMOKED PUMPKIN SEEDS

-PLUM & SUMAC GLAZED DRUMSTICKS-

CHICKEN DRUMSTICKS COVERED IN A SWEET HOUSE PLUM & SUMAC BBQ GLAZE

-SAVORY CHEESECAKE WITH OYSTER MUSHROOMS & SHALLOTS-

A SAVORY MIX OF RICH CHEESES & LOCAL OYSTER MUSHROOMS FROM
TONG HUANG FARM, ON A GRAHAM PECAN CRUST, TOPPED WITH GARLIC &
BALSAMIC MARINATED BEETS

-BRAISED BEEF SERVED ON ORZOTTO-

BEEF BRAISED WITH RED WINE & LIVINGSTONE BREWERY STOUT, ON
PARMESAN CHEESE & TARRAGON MIX PEARL BARLEY ORZOTTO

-BAKED SALMON ON AUTUMN SALAD-

MAPLE CRUSTED SALMON SERVED ON GRILLED CORN, APPLES, RADISHES, &
RED ONIONS, DRESSED WITH A NASTURTIUM VINAIGRETTE

-STUFFED ACORN SQUASH & SAUTEED VEGETABLES-

BROILED ACORN SQUASH STUFFED WITH A POTATO MASH, SERVED WITH
SAUTÉED CARROTS & GREEN BEANS

-CLASSIC APPLE CRUMBLE-

SWEET APPLE CRUMBLE TOPPED WITH WHIPPED CREAM MADE
FROM PETCH ORCHARDS ILLICIT MOONSHINE

INCLUDED: Served with fresh rolls From Boulangerie Chartrand & House Autumn Butter.

-Standard Coffee included-

Extras available Juice, Milk, Chocolate Milk, Hot Chocolate, Espresso Style Coffees, House Hot Spiced Cider*