

TASTING MENU OPTIONS

Select your preferred number of courses, mix and match creating your own personalized menu,

- **3 Course Menu**

\$175.00 per guest + tax

Available for 12 or more guests

APPETIZER - MAIN - DESSERT

- **5 Course Menu**

\$225.00 per guest + tax

Available for 6 or more guests

CANAPES SELECTION (3) - APPETIZER – HOT APP/PASTA - ENTREE - DESSERT

- **7 Course Tasting Menu**

\$275.00 per guest + tax

Available for 6 or more guests

CANAPES SELECTION (3)- APPETIZER – SOUP/SALAD - HOT APP – PASTA/FISH- ENTREE – DESSERT

- **Carte Blanche Menu**

Michelin Menu – TBD with Chef

Price per guest + tax TBD

MENU OPTIONS EXAMPLE BUT NOT LIMITED TO

More options available on request with an extra R&D fee

CANAPÉS (PRICING BASED ON A MINIMUM OF A DOZEN EACH)

RAW

Beef tartar, crostini \$8.5

Tuna tartare, nori, chili, sesame \$9

Oyster, classic fixes \$6

Scallop ceviche, cucumber, coconut, kiwi \$9

COLD

Smoked salmon, pickled onions, dill crème fraiche, baguette 8.5\$

Lobster salad on brioche \$11

Proscuitto and boursin toast \$8.5

VEGETARIAN COLD

Beet, walnut and goat cheese \$6.5

Port marinated fig, goat cheese mousse, crostini \$6.5

HOT

Duck ravioli with pickled radicchio Foie gras butter \$10

Mini burger, gruyere, zucchini pickle, garlic mayo \$8.5

Chicken croquette, pickled baby turnip, tartar sauce \$7.5

Cod croquette, lemon mayo \$6

Mini croque monsieur \$6.5

Ham and cheese puff \$5.5

Truffle | mushroom arancini | garlic mayo | pea shoot \$7.5

Green falafel | tahini | cilantro | lime \$5.5

Scallop | celeriac purée | pickled turnips \$9

Curried chicken croquette | curry mayo | pickled grapes \$7

Shrimp tacos | cabbage slaw | avocado crema \$8

Ham croquetas \$6

“Fish and chips” \$8

Lamb chop | chimichurri \$12

Chicken lollypop | Blue cheese | Honey | Lemon \$9

VEGETERIAN HOT

Pear and chestnut tart, blue cheese cream \$7

Ratatouille, mushroom and pesto tartlet \$6.5

Compressed watermelon \$5

Brie cream | Arugula cress | Aged Balsamic

Pea and mint tortellini (3pcs) \$9

Chives | Ricotta | Pea shoot

SWEET

Chocolate truffle \$5.5

Assorted filled doughnut (3 pcs per) \$8

Salted caramel chocolate tart \$6.5

Lemon meringue pie \$6.5

Cinnamon apple turnover with dulce de leche \$6.5

APPETIZERS

Beet salad | Candied Walnuts | Goat cheese | Pickled fennel

Tuna tartare | Nori | Pine nuts | Coriander | Ginger

Beef tartare | Classic accoutrements | Cured yolk | Sourdough

Scallop ceviche | Kiwi | Citrus | Coconut

White anchovies | Tapenade | Parsley | Brioche

Layered hummus | feta | tomatoes | labneh | pita

Parma ham | Confit tomatoes | Olive oil | Buratta | Focaccia

SOUP

Butternut squash soup | Pickled ginger | Pepitas | Red chilis

Parsnips soup | Pickled apple | Crispy parsnips

Smoked onion soup consommé | Brioche | Pickled onions | Burnt onion powder | Onion soubise | Onion cress | Onion chips | Parmigiana chips

SALAD

Smoked duck salad | Green beans | Pecan (+\$5)

Salad Niçoise | Soft boiled egg | Albacore tuna
Kale and quinoa | mango dressing | peanut | flank steak
Charred Caesar salad | croutons | bacon | Parmesan
Wedge salad | Buttermilk dressing | Confit tomatoes | Cured ham | Tarragon | Parsley | Chives | Blue cheese | Lemon
Green salad | Shaved radishes | Sherry dressing

PASTA

Butternut squash | Agnolotti | Ricotta | Shallots | Sage | Brown butter | Pickled squash
Bucatini all'amatriciana
Oxtail ragu | Pappardelle | Tarragon | King oyster
Cacio e pepe | truffle
Spinach and ricotta ravioli | Brown butter | sage | lemon
Pea and wild mushrooms tortellini | Asparagus | Brown butter poached lobster | Ricotta
Butternut squash risotto | Vegan Parm | Herb oil | Toasted pumpkin seeds
Ricotta tortellini | Porcini | Truffle | Butter sauce | Parmigiano Reggiano Lobster Tortellini |
fennel slaw | lobster bisque

HOT APPS

Escargots | garlic & parsley butter | Milk bread
Coffee marinated veal | Apricot gastrique | Barley and coffee crisp | Salsify
Tea poached tuna tataki | Seaweed | Mint | Cucumber
Fried calamari | Pineapple | Sweet chili | Cilantro | Fried shallots
Scallop, mint/pea puree, asparagus, peas, lemon (+\$5)
Seared foie gras | Cardamom poached pear | Rosemary and lemon jelly | Bread chips
(+\$5)

FISH

Charred octopus | cilantro | romesco puree | chimichurri | Fingerling potato
Marinated sea bream | fennel slaw | Braised endive | Green beans Amandine
Seared Ahi tuna | baby fennel | smoked dashi | daikon | black radish | shiso | lemon
balm
Scallops | braised fennel | onion puree | brioche | Broccolini
Roasted halibut | Marchand de vin | Braised fennel | Celeriac | Squash purée | pickled
turnips
Spanish rice stuffed squid | endive and grapefruit salad

MEAT

Shortrib | Red wine sauce | Garlic pomme puree | Charred rapinis | Truffle | Honey
roasted carrots | Pickled turnips

Scotch and clementine marinated Beef tenderloin | Jus | Herb Barley risotto | Honey & Scotch carrot
and clementine puree | Wild mushrooms | Roasted carrot

Bone in ribeye | garlic and herb butter | Pickled shallots | Pomme fondante | Bearnaise
(add on 50\$ per person)

Seared tenderloin | Dauphinoise pressé | Roasted Brussels sprouts | Demi glace
|Honey glazed carrots

Herb chicken roulade | crispy skin | celeriac puree | cabbage balls | oyster | mushroom
& tarragon cream sauce

Lamb saddle | polenta | jus | sunchoke puree | pickled sunchoke

Pork secreto | Chorizo spices | Patatas bravas | Spicy aioli

DESSERT

Chocolat et Noisette (70% guanaja mousse | Joconde | Feuilletine | Praliné)

Lemon meringue pie | Confit limes | Tequila ice cream

Mont Blanc | chestnut | Meringue | Blueberries

Strawberry Pavlova | Mint | Textures of strawberry (summer only)

Chocolate soufflé | oat crumble | raspberry sorbet (up to 8 guests)

Tiramisu

Apple pies | crème fraiche ice cream

Vanilla crème brulee

Churros | Dulce de leche ice cream

Basque cheesecake | Cherry compote | cherry ice cream

What do my services Include?

Menu Planning: Careful consideration and creation of a personalized menu.

Grocery Shopping: Procurement of high-quality ingredients required for the selected dishes.

Preparation of the Dishes: Meticulous cooking and presentation of the menu items.

Printed Menus: Printed menus for an elegant touch.

Plateware: Must be provided by guest but can be rented upon the guest request at an extra cost TBD based on the event.

Serving: Professional and attentive service throughout the event.

Cleaning at the End of the Night: Thorough cleaning of the kitchen at the conclusion of the event.

What happens the night of the event?

My team and I will arrive at the designated location 1 ½ to 2 hours prior to the service.

Helping with setting the table if requested, we will handle the entire service to ensure your optimal enjoyment of the event.

Dinner will be prepared and served in the comfort of your home while Chef cooks and entertain the guests, announcing every dish.

Pricing for SIT DOWN DINNERS

Dinners for up to 4 guests will cost \$1400.00 + tax, excluding the cost of groceries, due to being an intimate and more private gathering.

This fixed rate is calculated on an average of 25/40h of work put into the preparation of every event, including: Menu Planning and Writing, Grocery Shopping, Food Preparation, Event Execution and Final Cleanup.

For larger parties of 6 or more, prices range between \$175.00 / \$275.00 (+ tax) per person, depending on food selections and number of courses.

3 COURSE DINNERS cost \$175.00 + tax per person. Option available only for parties of 12 or more.

5 COURSE DINNERS cost \$225.00 + tax per person. Option available only for parties of 6 or more.

7 COURSE TASTING MENUS cost \$275.00 + tax per person. Option available only for parties of 6 or more.

CARTE BLANCHE TASTING MENUS cost TBD between Chef and Guest.

FAMILY STYLE MENUS available upon request.

Travel costs are charged at \$200 outside of the GTA, \$50 within. If parking is required, it will be at the guest's expense.

Staff: Additional staff is charged a flat rate of \$250.00 per staff member. The number of extra staff depends on the number of guests.

Dinners that require 2 hours drive or longer must include a night accommodation at the guest's expense depending on event end time.

Pricing for FINGER FOODS or PASSED APPETIZERS

Events for 20 or more people with passed and shared appetizers starts at \$80.00 per person and will increase depending on food selections and number of courses.

As for seated dinners, additional staff will be required to ensure a smooth and successful event.

The number of staff members will be decided according to the services required for the event.

Staff

The presence of additional staff members is required for parties of 6 or more to help throughout the dinner and ensure a successful and smooth event.

Each additional staff member will be paid a flat rate of \$250.00

1-5 Guests : 1 Chef

5-16 Guests: 1 Chef + 1 Sous Chef + 1 Server

17-30 Guests: 1 Chef + 2 Sous Chef + 2 Server

30+ Guests: TBD

Payment and Booking details

A 50% deposit is required to secure the date. Deposit is fully refundable only up to 21 days before the event.

Cancellations 72h prior to the event must cover the following: groceries, staff, labour.

The deposit can be sent via e-transfer or paid cash or credit card (with an additional 5% fee).

Date will be officially locked in ONLY WHEN the deposit has been received.

The remaining balance must be paid on the day of the event or within 48 hours post event.

Cash, cheque, e-transfer and credit card accepted as forms of payment.

Additional Information

A bartender can be arranged upon request.

Extra service like Caviar demo, Iberico ham leg carving, Sommelier or Mixologist can be provided on request.

Demo, meet and greet, photo session, cookbook signing with Chef Romain are also available.

Fresh truffle and sturgeon caviar are available upon request, with prices subject to variation.

Vegetarian, vegan, gluten-free, and dairy-free menus are available. Allergies and dietary restrictions can be accommodated upon request. With at least 5 business days notice.

Gratuity is not included in the final quote but is always appreciated.

Booking via clickable button redirecting them to my email.
Contact form to be updated with additional services as per website reference.