



Holiday Menu 2026

77,00\$ / person

Please select 1 appetizer, 2 mains options, 1 dessert to offer your guests.
Please provide us with the number of guests selecting each menu option at
least 10 days prior to the event.

AMUSE-BOUCHE

CHEESE, CHORIZO & SWEET ONION DIP
SPICED FRIED PITA, CONFIT GARLIC OIL, CRISPY ONIONS

APPETIZERS

RITUEL CAESAR SALAD

ROMAINE LETTUCE, SHAVED PARMESAN, ROASTED PANCETTA, CONFIT
GARLIC CROUTONS

BABY GREENS & PEAR SALAD

GOAT CHEESE, MAPLE-GLAZED PECANS, GRAPES, CRANBERRY AND SHERRY
VINAIGRETTE

RITUEL SMOKED SALMON RILLETTES

CREAMY DILL RILLETTES, PICKLED VEGETABLES, FRIED DUMPLINGS, TANGY
ARUGULA

WILD MUSHROOM PUFF PASTRY TARTLET

BACON LARDONS, CARAMELIZED ONION CREAM, MELTED BRIE, BABY GREENS

PARSNIP & APPLE SOUP

CRISPY FRIED SHALLOTS, AGED CHEDDAR

MAPLE CARROT & SQUASH SOUP

CRISPY BACON, LEMON CREAM

MAINS

ALL MAINS ARE SERVED WITH POTATO GRATIN, SEASONAL VEGETABLES, AND THYME-
INFUSED CARROT PURÉE.

GRILLED FLANK STEAK

COWBOY BUTTER, GREEN PEPPERCORN AND CANADIAN WHISKY SAUCE

RED WINE BRAISED BEEF CHEEK

WILD MUSHROOMS, THYME ONION CHUTNEY, BUTTER-ENRICHED BRAISING
JUS

ROASTED CHICKEN BREAST WITH BOREAL SPICES

CONFIT GARLIC BUTTER, WHITE WINE AND SHALLOT CHICKEN JUS

PACIFIC SALMON FILLET

SALTED HERB BUTTER, CREAMY TARRAGON SAUCE

CONFIT DUCK BREAST & DUCK CROMESQUIS

FIG AND PORT CHUTNEY, BORDELAISE SAUCE

DESSERT

MAPLE & WALNUT TARTLET

VANILLA CHANTILLY CREAM, SPICED RUM CRÈME ANGLAISE, CHOCOLATE
PEARLS

