



# SHARING TABLE D'HÔTE

## APPETIZERS

**Traditional pea soup** with bacon, maple syrup, crispy pork rinds

**Rituel smoked salmon** glazed with maple syrup and whisky, creamy ranch, pickled onions, dill, house chips

**Baked brie in a crust**, maple pecan crumble, pear chutney, mini brioche, salted caramel, arugula

## MAINS

**Braised pork cheek casserole** with maple reduction, crispy pork belly, parsnip purée, shallots, confit garlic, buttery jus

**Pulled beef and wild mushroom egg roll**, shiitake, soy sauce, maple syrup, mirin, green onions

**Crispy shrimp** with a hint of spice, maple jerk sauce, Espelette pepper, garlic, lime, smoked paprika, panko crust

**Cabane-style tartiflette** with maple-caramelized onions, potatoes, aged cheddar

**Fresh greens salad**, root vegetable chips, crispy shallots, beet, butternut squash, carrot, sherry vinegar, maple, Bellavitano espresso cheese

## DESSERTS

**Maple sweet board** with maple caramel, macarons, marshmallows, chocolate brownies, cinnamon doughnut holes, fresh fruit

\$65 per person