

Special Event Menu // Spring/Summer 2011

HORS D'OEUVRES

Vegetarian

Sunchoke Pakora with seasonal chutney

Mushroom pissaladiere, truffle cream, brie de meaux

Avocado, puffed sushi rice, cucumber, shredded nori

Mushroom duxelle tart, curried yogurt

Crostini, Ratatouille puree, pickled mushrooms, parmeggiano

Profiteroles, barley basil cream, caramelized onion purée, pine nuts



Fish

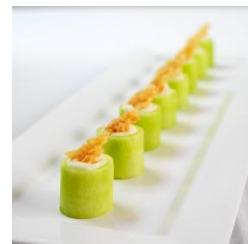
Olive oil poached salmon, romaine hearts, Dijon lemon mayo

Sea bream tartar, mango, pickled ginger pears, mint

Seared scallops, deep fried cauliflower, mint spinach puree

Prawn terrine, celery salt, horseradish foam, fresh tomato water

Miso cured salmon, maple cured ikura, crème fraîche, sour dough croutons



Meat

Smoked fried chicken with c5 BBQ Sauce

SV pork belly, apple cider jelly, BBQ white bean puree

C5 club sandwich, turkey, pancetta, bib lettuce

Duck confit, Latkes, caramelized onion yogurt

C5 Sliders, steamed bun, pickles, ketchup

Speciality

Foie mousse, black Garlic Crostini, Gewurztraminer gelée

Lobster, popcorn sauce, asparagus



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SOUPS

Soup

Orange & Fennel Scented Bouillabaisse with Littleneck clams, mussels & calamari

Mushroom & Barley Consommé

Morel mushrooms, chervil



SEASONAL SALAD

Asparagus salad

Avocado, Confit Tomato, Queso Fresco, Split Black Olive Vinaigrette, Tatsoi, Swiss Chard

Lime Chipotle Caesar

Romaine hearts, yellow peppers, Parmigiano reggiano, pea tendrils

Asian Green Salad

MAIN COURSE OPTIONS

Cumbræ Farms Ribeye

With Farro risotto, seasonal grilled vegetables, confit pickled Maitake mushrooms and sweet potato sauce



Dorset Lamb

With sunchoke pea puree, morel mushrooms and a smoked lamb jus

Sea Bream

With Tomatillio salsa verde, aji amarillio quinoa, black bean relish and cherry tomatoes

Malfatta

Grilled seasonal vegetables with buffala mozzarella and fresh tomato sauce - Vegetarian



Farro Risotto - Vegan

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Dessert

Pistachio Financier

Coconut ice cream, morello cherries, yogurt mousse

Chocolate Mousse Cake

Aerated milk chocolate, caramelized white chocolate, vanilla tuile, chocolate snow



Charcuterie Platters

A selection of house cured meats

Platters will be priced accordingly:

6 people @ \$31

8 people @ \$44

10 people @ \$55



Cheese Platters

Platters of cheese selected by our chef from the Cheese Boutique

6 people @ \$42

8 people @ \$56

10 people @ \$70

Stationary Dessert Platters

Pistachio financier w/ Amarena cherries

Sesame panna cotta, brunoise mango

Mini open-faced scones w/ cheese cake mousse, seasonal fruit

Chocolate meteorites, fruit preserves

Macaroons

Opera cake

