

Week of December 28-31

GOURMANDISSIMO

TAKE-OUT MENU

Advance ordering is preferred to ensure availability and stagger pick up times.

To place your order please call (905) 584-0005

Lunch & Dinner Dec 28 to 30 Open 10am-6pm | New Year's Eve 9am-5:00pm | CLOSED Jan 1-16

Please place your New Year's Eve order by December 29

All Week Wednesday to Friday

Poke Bowl \$15

*Choice of Chicken, Salmon or Tofu. Brown rice topped with assorted vegetables
Tahini or Miso Soy dressing*

Family Special (feeds 4) \$68 Single \$18

Buttermilk fried chicken, potato salad, winter slaw salad

Salad Special – Arugula Salad \$12 Add chicken or salmon \$6

Baby arugula, golden beets, toasted pumpkin seeds, fig dressing

Sandwich Special Philly Cheesesteak \$14 add fries or salad +\$4

Thinly sliced steak, cheese, peppers & onions on a bun

Pasta Special – Penne alla vodka pancetta, peas, rosé sauce \$18 Add chicken or shrimp \$6

Chicken Cordon Bleu \$22 Roasted potato, medley of vegetables

Boeuf Bourguignon \$22 Spätzle, medley of vegetables

Quiche Lorraine + Mushroom Gruyère + Broccoli Cheddar \$17.5

Charcuterie for 2 \$38

Cognac paté, artisanal salami, cheese, smoked salmon, prosciutto, fig jam, cornichons, crackers & baguette

Saturday New Year's Eve

Hors D'oeuvres

Sm salmon, sweet potato rosti dill sour cream \$33/dz

Filo cups, brie and cranberry chutney \$27/dz

Roast beef, horseradish mayo, baguette \$30/dz

Appetizers

Oysters Rockefeller (6) \$23

Broiled oysters with herbed butter & breadcrumbs

Jumbo spiced sauteed shrimp (5) \$15

Crab Cake Sundried tomato aioli, side salad \$13

Baby Arugula Salad \$12

*toasted walnuts, caramelized pear, crumbled goat
cheese, champagne dressing*

Mushroom medley \$15

white truffle cream, grilled garlic baguette

Mains

Chicken Breast Supreme \$24

champagne basil velouté

Salmon Coulibiac \$28

*Salmon, spinach, cream sauce & mushrooms in
puff pastry*

Filet Mignon "au poivre" \$37

Surf & Turf \$52

Beef tenderloin & Lobster Tail, herbed butter

Rack of Lamb au-jus \$45

Herb Crusted New Zealand Lamb Chops (3)

Truffle Linguine \$24

porcini, mushroom, truffle cream sauce

*All main dishes (except pasta) served with
Roasted sweet potato, French beans, roasted
carrot, white kidney beans and spinach*

New Year's Eve Desserts

Chocolate Raspberry Tart \$8

Chocolate dipped strawberries \$3 each

Profiteroles

cream puffs in a warm chocolate sauce \$8

French Macaron (3) \$7.5

New Year's Kiss \$19

*2 mini raspberry tarts, 2 mini cream puffs
2 Chocolate dipped strawberries, 2 truffles*

Local Alcohol available in store for your convenience!

Award winning Windrush Estate Winery

Pinot Grigio, Very Dry Riesling, Pinot Noir

Specialty Consignment Wines & Prosecco available.

We reserve the right to make substitutions based on the current market and availability.