

Veloute Bistro & Catering

Winterlicious 2018

Appetizer to choose from

Potage du Jour

Fresh daily homemade soup

Foie gras vol-au-vent (Quebec)

seared foie gras, assorted mushroom truffle oil demi-glace, puff pastry, organic micro green

Caesar Salad

Romaine hearts, rosemary croutons, homemade pommery mustard garlic dressing, Parmigiano-Reggiano cheese

Crab and Lobster Cake

Panko incrusted, micro green, brandy-mayonnaise cocktail sauce, avocado guacamole, jackfruit salsa

Warm Goat Cheese/ Beets (Ontario)

Panko breaded, walnut oil, pomegranate jus, pomegranate seeds, crushed walnut, spicy hydro organic micro greens, beets carpaccio

Shrimps/ scallop al a Provençal

Japanese scallop, Thai shrimps, roasted garlic, fresh herbs, san Marzano tomato sauce, hydro organic micro green

Beef carpaccio (Alberta)

Hand cut raw AAA beef tenderloin, truffle oil, EVO, shaved Parmigiano-Reggiano cheese, hydro organic micro green

Main course to choose from

Beets Gnocchi

Homemade fresh pasta, arugula, crushed walnut, goat cheese, crème sauce, Parmigiano-Reggiano

Crispy Muscovy Duck Confits (Quebec)

Pappardelle tossed in assorted mushroom truffle oil demi-glace, Parmigiano-Reggiano

Ontario Lamb Rack

Dijon Glaze, Panko- walnut Crust, Gremolata Sauce, seasonal vegetable, creamy mini Yukon gold potato

Filet Mignon (Alberta)

8oz, "AAA" beef tenderloin, seasonal vegetable, chasseur sauce, creamy mini Yukon gold potato

Cast-Iron Steak-Frites (Alberta)

10oz, Air dried "AAA" rib-eye, Yukon gold fries tossed in rosemary, garlic mayonnaise, pepper corn demi-glace

Sea Food linguine

Cuban Lobster tail, shrimp, scallops, san-Marzano tomatoes butter reduction, Kaffir lime

Catch of the day

please check with your server

Dessert to choose from

Daily Dessert Special

Apple crisp, raisin, cranberry and walnut

Carrot Caramel Cheese Cake

Scandinavia vanilla bourbon Crème Brulée

vegan dishes available by request