



Every Ingredient for Exceptional Entertaining



Fall Winter Menu

Beef, Lamb, Pork and Venison

Beef Bourguignon

rich red wine and brandy sauce with carrots, mushrooms, bacon and roasted shallots

Beef Flat Iron Santa Fe

with chipotle and poblano chili sauce, feta and salsa fresco

Beef Flat Iron Steak with Rosemary Red Wine Sauce

grilled and seasoned with fresh herbs

Beef Flat Iron Steak with Wild Mushrooms

grilled and served with a porcini mushroom sauce

Beef Tenderloin with Aged Gouda and Cauliflower

Dutch Beemster cheese and cauliflower with a touch of citrus

Beef Tenderloin with Crisp Prosciutto and Sage

served with a sage Marsala sauce and salsa verde

Beef Tenderloin with Herbs and Port Jus

grilled and seasoned with fresh herbs

Beef Tenderloin with Mocha Porcini Sauce

peppers and grilled tenderloin with a rich demi-glace

Beef Tenderloin with Star Anise Sauce

grilled and peppered tenderloin with a rich demi-glace

Braised Short Rib with Star Anise Sauce

tender beef braised with leeks and ginger

Grilled Lamb Sirloin with Lemon and Mint

served with a fresh herb salsa verde

Herb Roasted Lamb Loin with Fresh Oregano

roasted garlic and saffron yogurt sauce

Herb Roasted Lamb Loin with Olives

green olive tapenade and caramelized orange lamb jus

Lamb Osso Bucco

braised in white wine and served with lemon gremolata

Pepper Roasted Venison Loin

served with a dark cocoa-espresso red wine sauce

Rack of Lamb with Preserved Lemons and Mint

served with a red wine demi-glace

Slow Cooked Pork Rack with Crackling

dry spice rubbed bone-in pork loin served with anise-scented pork jus

Venison Braised in Red Wine and Rosemary

rich red wine and brandy sauce with root vegetables and fresh tarragon

Call us at 604.875.0123

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