PLATED/WEDDING

APPETIZER

Peruvian style tuna, yellow chili, leche de tigre, white yam
Local tomatoes, burrata, mache, fig reduction
Morel, king oyster and shitake mushroom fricassee, parmesan crisp, soh polenta
Smoked local lamb leg, tonnato sauce, lambs lettuce, arugula cress, quail egg
Citrus salmon gravlax, dill mustard, pickled beets, crema
Pickled beets, local goat cheese, corn shoots, balsamic caviar
Curried cauliflower and cashew soup

MAIN COURSE

Braised sweetbreads, saffron bisque, morels, asparagus, fresh handmade noodles
Braised Angus beef short ribs, truffled parsnip puree, wilted brussel leaves, morel mushroom jus
Roasted black cod, squash gratin, edamame, carrot jus, almond foam
Ontario lamb shank ravioli, peas, pancetta, porcini cappuccino, roasted pine nuts
Warm smoked steelhead trout, squash ravioli, fresh Ontario peas, butter bean puree
Wild mushroom & chive tomato "toast", white bean gratin

DESSERT

Victoria rhubarb verrine, blond dulcey chocolate, Inniskillin Vidal ice-wine sorbet
Pecan caramel tart, white chocolate ice cream
Kaffir lime tart, crème fraiche gelato, valrhona blond, Ecuador cocoa biscuit crumble
Dulce de leche brulee, salted caramel gelato, roasted white chocolate crumble

Contact us for your custom menu request: Orders@Acqua.ca