



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