



F O U R

Earth MENU

Appetizers

Hummus

za'atar / cucumber / mint
+ multigrain crisps

Steamed Edamame

+ green tea salt

Main Course

Spelt Rigatoni

roasted mushrooms / spinach / basil
tomato sauce + crumbled goat cheese

Grilled Chicken Breast

Root vegetables / jasmine rice / apricots / toasted almonds
+ tikka masala yoghurt

Jail Island Salmon

bok choy / fingerling potato / mango
Lime salsa + coriander

Dessert

Selection of Four Signature Dessert shots
Tea/ Coffee

\$30 /per person

TEL 416.214.9922 FAX 416.214.1895

PRICES ARE PER PERSON PLUS TAXES AND 18% GRATUITY
MENU SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY



F O U R

WIND MENU

Appetizers

Raw + Pickled Beet Salad

goat cheese / pear / organic greens / sunflower seeds

Miso Romaine Salad

carrot / red cabbage / flax seed crisps
+ honey miso dressing

Main Course

Grilled Chicken Breast

Root vegetables / jasmine rice / apricots / toasted almonds
+ tikka masala yoghurt

Bass

ratatouille / pearl cous cous / black olive oil

Rigatoni

roasted mushroom / spinach / basil
tomato sauce + crumbled goat cheese

Desserts

**Selection of Four Signature Dessert shots
Tea/ Coffee**

\$35 /per person

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F O U R

FIRE MENU

Appetizers

Crab and Corn Cakes

avocado + jalapeno puree / mango
+ jicama slaw

Prosciutto Salad

prosciutto / celery root / pear / arugula
blue cheese vinaigrette

Main Course

Grilled Beef Tenderloin

sweet potato / green beans / beets /
barley + horseradish vinaigrette

Smoked Sable Fish

edamame sweet corn succotash
+ passion fruit mustard glaze

Whole Wheat Squash Ravioli

roasted pumpkin / white beans / pumpkin seeds
sage / arugula

Dessert

**Selection of Four Signature Dessert shots
Tea/ Coffee**

\$45 /per person

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