

COLD SAVOURIES

***ANISE AND PINK PEPPERCORN SHRIMP (GF, DF)**

Shrimp, Pink Peppercorns, Apple Cider Vinegar, Rice Wine Vinegar, Sake, Mirin, Sugar, Star Anise, Salt

Ready to serve.

***MAPLE SALMON BACON, SESAME SEEDS, MASCARPONE, HERB BLINI**

Smoked Salmon, Maple, Sesame Seeds, Mascarpone, AP Flour, Egg, Milk, Butter, Chives

Ready to serve.

***TRUFFLED BEET AND BELL PEPPER MOUSSE WITH CHÈVRE IN BEET CUP (V)**

Truffle Oil, Beets, Roasted Bell Peppers, Goat Cheese, Beet Cup (Water, Wheat Flour, Sugar, Black Sesame, Cheese Powder, Cocoa Butter, Almond Powder, Beetroot Powder, Salt, Tapioca Starch, Baking Soda, Coating with Non Dairy Chocolate)

Ready to serve.

ALBERTA BEEF TATAKI WITH LEEK PÂTÉ, PEA TENDRILS AND TARRAGON OIL ON BRIOCHE

Alberta Beef, Leeks, Butter, White Wine, Vegetable Stock, Pea Tendrils, Tarragon Oil, Salt, Pepper, Brioche Bread

Ready to serve

****Indicates savouries featured on our Instant Cocktail Menu***

WARM SAVOURIES

ARANCINI WITH SUN-DRIED TOMATO, MARINATED PECORINO AND BASIL (V)

Arborio Rice, Sun-Dried Tomato, White Wine, Shallot, Pecorino, Basil, Caper Berry Brine, Olive Oil, Chilli Flakes, Parmesan, Mozzarella

Preheat Oven to 350F. Remove lid and heat for 15-20 minutes. Transfer to platter and serve with the fresh basil.

***MINI TRADITIONAL TOURTIERE WITH POMEGRANATE SALSA**

Beef, Veal, Pork, Yukon Potato, Thyme, Allspice, Onion, Summer Savoury, Salt, Pepper, Pastry, Pomegranate, Pomegranate Molasses, Mint, Red Wine Vinegar, Olive Oil, Pepper, Sugar, Shallot, Red Currant Jam, Pastry

Preheat Oven to 350F. Remove lid from oven safe container and heat for 15-20 minutes. Remove from oven and remove foil bottom from each tourtiere. Garnish with pomegranate salsa.

MINI VEGAN TOURTIERE WITH SMOKED CHERRY RELISH (VEGAN)

Cherries, Green Onion, Red Wine Vinegar, Red Wine, Sugar, Carrot, Onion, Leek, Celery, Crimini Mushroom, Red Lentils, Wheat Berries, Mushroom Stock, Yukon Potato, Summer Savoury, Sage, All Spice, Bay Leaf, Pastry

Preheat Oven to 350F. Remove lid from oven safe container and heat for 15-20 minutes. Remove from oven and remove foil bottom from each tourtiere. Garnish with smoked cherry relish.

***KIMCHI CORN DOGS, MAPLE MUSTARD SAUCE (GF, VEGAN)**

Tofu, Napa Cabbage, Salt, Rice Wine Vinegar, Sugar, Korean Chilli Paste, Sriracha, Garlic, Scallions, Soy, Watercress, Sesame, Ginger, Xanthum Gum, GF Flour, Corn Meal, Baking Powder, Maple Syrup, Grainy Mustard, Dijon Mustard

Preheat Oven to 350F. Remove lid and cook 12-15 minutes. Platter alongside Maple Mustard Sauce.

***BACON-WRAPPED DATES WITH CRACKED PEPPER (GF, DF)**

Dates, Bacon, Cracked Pepper, Apple Cider Vinegar, Salt

Preheat Oven to 350F. Remove lid and heat for 12-15 minutes. Transfer to platter and serve.

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