

clay

PRIX FIXE
MENU

FOR GROUP BOOKINGS



clay

\$55 per person
3 courses
coffee, tea & soft drinks included

Appetizers *Choose 1*

Chopped Salad | GF VG
whipped feta, baby gems, radish, asparagus,
cucumber, celery, jalapeno, lemon pepper
chickpeas, green goddess dressing
V | option available

Rhubarb Toast
lemon ricotta, pistachios, prosciutto, hot honey,
focaccia
GF VG | option available

Smoked Salmon
potato churro, dill cream cheese, everything seed,
pickled shallots, roe

BBQ Lamb | GF DF
crying tiger sauce, cucumbers, crispy shallots,
lettuce wraps

Dessert *Choose 1*

Panna Cotta | GF
matcha, rhubarb, sesame dalgona

Honey Cake | VG N
caramelized honey, honey frosting, hazelnut

Chocolate XO | GF V
chocolate sponge cake, cacao nib crunch, chocolate
coconut ganache, strawberries, yuzu gel

Mains *Choose 1*

Potato Gnocchi | VG
fontina cheese sauce, crispy shallots, chives
GF | option available

Risotto | V N
smoked beets, pickled beets, "parm", basil, pine nuts

Fish & Chips | DF
fogo island cod, remoulade, slaw, lemon

The Burger
taleggio, buttered onions, lettuce, pickles, truffle aioli,
milk bun
choice of salad or fries
GF DF | option available

Reservation Requirements

Minimum 10 Individuals

All Food Items on One Cheque

13% HST and 20% Auto Gratuity to be Applied

GF

Gluten Free

DF

Dairy Free

N

Contains Nuts

VG

Vegetarian

V

Vegan