

clay

PRIX FIXE MENU

FOR GROUP BOOKINGS



Reservation Requirements

Minimum 10 Individuals

All Food Items on One Cheque

13% HST and 20% Auto Gratuity to be Applied



\$65 per person

3 courses

coffee, tea & soft drinks included

Appetizers Choose 1

Brussel Sprouts | GF N V

spicy peanut sauce, tom yum, kaffir lime, pickled onions, cilantro

Clay Chopped | GF VG

hummus, kale, cabbage, marinated chickpeas, quinoa, falafel crumble, grapes, feta, harissa vinaigrette

V | Option Available

Smoked Salmon | GF

dill cream cheese, pickled shallots, lemon, capers, grainy mustard, everything seed, potato pave

Duck Rillettes | DF

confit duck, mustard, cornichons, jam, sourdough

GF | Option Available

Mains Choose 1

Cassoulet | V

white beans, mirepoix, mushrooms, plant based sausage, garlic toast

GF | Option Available

Ravioli | VG N

delicata squash, leek, ricotta, squash burro fuso, sage, spiced pecans

Fish & Chips | DF

halibut, tartar sauce, slaw, lemon

Chicken Paillard | GF DF N

almonds, capers, arugula salad, honey mustard jus, lemon

Sweets Choose 1

Seasonal Crumble | GF N VG

fruits, vanilla ice cream

Coconut Mont Blanc | VG

coconut sponge, pastry cream, cinnamon

Chocolate Cake | V

buttercream, compote, berries

GF

Gluten Free

DF

Dairy Free

N

Contains Nuts

VG

Vegetarian

V

Vegan