



\$60 per person

3 courses

coffee, tea & soft drinks included

Appetizers Choose 1

Mushroom Croquettes | VG

Black truffle, chèvre, hot honey, pea shoots

Chopped Salad | GF VG

Hummus, harissa chickpeas, pomegranates, tomatoes, cucumbers, falafel crumble, feta, grapes, cider vinaigrette

DF V | option available

Chicken Sate | GF DF N

Spicy peanut sauce, crispy shallots

Mains Choose 1

Omelette | GF

Seasonally inspired

CLAY Burger

Ground chuck, brisket, aioli, lettuce, pickled onions, raclette, salad or fries

GF DF | Option Available

Fish & Chips | DF

Fogo island cod, slaw, lemon, tartar sauce

Parisienne Gnocchi | VG

Squash sauce, crispy kale, stracciatella, spicy pumpkin seeds

GF V | option available

Sweets Choose 1

Strawberry Sorbet | GF V

Coconut, kaffir lime, latik

Chocolate Lava Cake

Espresso ganache, berry coulis, vanilla ice cream

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