

# WILDCRAFT

GRILL • BAR

## GROUP DINNER 1

Warm Multigrain Rolls  
with whipped butter

### SOUP / SALAD

#### Daily Soup

handcrafted from 'scratch'  
daily in our kitchen

#### Caesar Salad

young lettuce / smoked bacon /  
white anchovy / croutons /  
lemon garlic vinaigrette / Grana Padano

### MAINS

#### Roasted Pork Loin Chop \*

vanilla apple purée / market vegetables /  
duck fat roasted potatoes / shallot jus

#### Wild Mushroom Tagliatelle

double smoked bacon / white wine /  
truffle / extra virgin olive oil / chilies

#### Seared Atlantic Salmon \*

turmeric French lentils / radish, fennel +  
endive salad / lemon thyme vinaigrette /  
blood orange antioise

### DESSERT

#### Double Baked

#### White Chocolate Cheesecake

phyllo wrapped / spiced date purée /  
dried fruit compote /  
seasonal berries / graham crumble

#### Fresh Fruit \*

coffee or tea

\$44/person  
plus HST

## GROUP DINNER 2

Warm Multigrain Rolls  
with whipped butter

### SOUP / SALAD

#### Daily Soup

handcrafted from 'scratch'  
daily in our kitchen

#### Wildcraft Salad

grilled oyster mushrooms / assorted kale /  
Muscat raisins / Dijon vinaigrette /  
multigrain croutons / Grana Padano

### MAINS

#### Steak Frites \*

New York striploin / shallot jus /  
truffle aioli / fresh cut Yukon frites

#### Moroccan Chicken \*

chickpea, carrot + raisin salad /  
grilled avocado / brown rice /  
toasted cashews / lime harissa yogurt

#### Seared Atlantic Salmon \*

turmeric French lentils / radish, fennel +  
endive salad / lemon thyme vinaigrette /  
blood orange antioise

### DESSERT

#### Lemon + Lavender Cake

lemon pound cake / lavender syrup /  
white chocolate ganache / blueberries /  
lemon curd / poppyseed

#### Chocolate Ganache \*

dark chocolate / raspberry coulis /  
champagne berries / raspberry dust /  
toasted hazelnut

coffee or tea

\$49/person  
plus HST

**These menus are customizable!**

**Contact Stephanie Steinberg at [stephanies@charcoalgroup.ca](mailto:stephanies@charcoalgroup.ca) today!**

**\* Gluten Free (many other items can be made GF with minor modifications)**

# WILDCRAFT

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## GROUP DINNER 3

**Warm Multigrain Rolls  
with whipped butter**

## **SOUP / SALAD**

### **Daily Soup**

handcrafted from 'scratch' daily in our kitchen

### **Beet + Stracciatella Salad \***

local fresh cheese / walnuts / pickled onions /  
light greens / grainy mustard vinaigrette

## **MAINS**

### **Beef Tenderloin \***

grilled beef tenderloin / roasted garlic mash potatoes /  
grilled vegetables / crispy Brussels sprouts / cabernet jus

### **Grain Fed Chicken Breast \***

truffle polenta / oyster mushrooms /  
blue cheese / charred rapini / chardonnay tomato sauce

### **Seared Atlantic Salmon \***

turmeric French lentils / radish, fennel + endive salad /  
lemon thyme vinaigrette / blood orange antiboise

## **DESSERT**

### **Chocolate Ganache \***

dark chocolate / raspberry coulis / champagne berries /  
raspberry dust / toasted hazelnut

### **Double Baked**

### **White Chocolate Cheesecake**

phyllo wrapped / spiced date purée / dried fruit compote /  
seasonal berries / graham crumble

**coffee or tea**

**\$55/person**  
plus HST

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