

# perspectives

## Group lunch menu A

### **A P P E T I Z E R**

Small selected soup

daily changing

*or*

Small garden salad

served with lemon olive oil dressing

*or*

Small Caesar salad

romaine lettuce, smoked bacon and anchovy lime dressing

### **M A I N C O U R S E** *Choose any three dishes for your guests*

Grilled salmon pavé

green olive tapenade, red skin potato crushed with maple vinegar

spring onion and hard cooked egg, wilted rainbow chard

*or*

Crab brandade

pan crisp crab cake, charred sweet corn and basil relish

shaved fennel, cornichon and hot mustard sabayon

*or*

Pasta Patron

linguini, tomato, confit shallots, roasted garlic

shrimp, basil, shaved pecorino

*or*

Coconut chicken

stir fried pulled chicken, straw mushroom, shrimp, lime leaves

Thai yellow curry and coconut cream

*or*

Roasted breast of chicken

roasted garlic and buttermilk creamed yellow flesh potato

Coprin mushroom and parsnip, malt vinegar buerre rouge

*or*

Brook burger

Housemade soft flour rosemary bun, butter lettuce

Applewood cheddar, grilled King mushroom, maple bacon

*or*

**CLUB**

toasted Pullmans, vine ripened tomato, Bécancour Emmental

citrus roasted pulled chicken and double smoked bacon

*or*

Chipotle B.B.Q. braised beef brisket

peppercorn brioche, Brookstreet bread and butter pickles

spiced apple slaw, archange gratin, buttermilk onion rings

Coffee or tea

**\$19.01 per person (\$24.50 including taxes and gratuities)**

### **D E S S E R T A S A N O P T I O N**

[Desserts from Perspectives À La Carte menu](#)

\*For guests who wish to add dessert as an option there is a \$7.50 surcharge.

For chocolate soufflé or cheese there would be a \$9.50 surcharge per guest that takes it.

Ice cream is not available to groups of 12 or more.

Maximum selection is three desserts

#### **Perspectives Group Policy**

- Set menus are required for groups of 12 or more and must be guaranteed with a credit card.
- Menu selections must be submitted to Brookstreet no later than 3 business days prior to the event.
- There is a policy of one bill per table and prices are subject to taxes and 15% gratuity.
- 24 hours cancellation is required to avoid a penalty service charge.

# perspectives

## Group dinner menu A

### **APPETIZER** *Choose any two dishes for your guests*

#### Whiskey lime beef tartar

roasted beet carpaccio, parmesan tuile, Waterloo dark ale ice cream

or

#### Deconstructed Caesar salad

toasted brioche, parmesan custard, romaine chiffonnade  
anchovy, roast garlic lime dressing, balsamic toffee

or

#### Seared sea scallop

Sunchoke pulse, coral lentil, caper lemon balm brown butter  
Yukon potato blini

or

#### Smoked duck and tipsy melon

Applewood smoked magret, compressed triple sec cantaloupe  
Amber rum honeydew, Grand Marnier watermelon, candied pecans  
goat cheese crème fraîche

or

#### Alaskan king crab bisque

puff pastry plank, sage oil, soymilk foam

### **Main** *Choose any three dishes for your guests*

#### Linguini and Lobster

maple bacon lardon, Chardonnay and tamale cream reduction

or

#### Maple mustard sous vide Atlantic salmon

cauliflower vanilla pulse, pomme maxim  
warm shaved fennel and celeriac, choga caper butter

or

#### Citrus brined roast chicken supreme

roast garlic and herb rubbed chicken, truffle mash  
glazed salsify, leek hearts, sage garlic soffritto

or

#### Sugar maple smoked triple A Ribeye

chèvre Yorkshire pudding, dauphinoise potato  
veal reduction with mustard and green peppercorns

or

#### Sherry brined mariposa duck breast

fingerling, King mushroom, fig, bourbon and black strap reduction

*\*Clients who select the ribeye or duck; a \$9.95 surcharge will be applied to each guest that orders it.*

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### **D E S S E R T** *Choose any three dishes for your guests*

Any item from current [Perspectives dessert menu](#)

or

Any item from current [Perspectives Table D'hôte menu](#)

*\* Ice cream is not available with group menus*

*\*Clients who select the chocolate soufflé on the regular a la carte menu; a \$4.00 surcharge will be applied to each guest that orders it*

Coffee or tea

**\$51.25 per person (\$66.00 including taxes and gratuities)**

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## Group dinner menu B

**A P P E T I Z E R** Choose any three dishes for your guests

Any item from Perspectives À La Carte menu

**M A I N C O U R S E** Choose any three dishes for your guests

Main course item from Perspectives À La Carte menu

*\*Clients who select from the a la carte menu the pasta, salmon or chicken receive a \$2.95 discount applied to each guest that orders it.*

**D E S S E R T** Choose three dishes from the dessert menu for your guests

Dessert item from Perspectives À La Carte menu

*\* Ice cream is not available with group menus*

Coffee or tea

**\$63.25 per person (\$81.50 including taxes and gratuities)**

### Perspectives Group Policy

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## Group dinner menu C

**This package is ideal for groups looking for something different and unique.**

### **6-COURSE BLIND TASTING MENU**

The menu will remain a mystery to the client until the plates are placed in front of the guests. All guests in group must take the blind tasting. Options will be provided if vegetarians are in attendance, notice is required.

Example of a Blind tasting menu

#### **Course 1**

Wild mushroom and duck confit bisque

#### **Course 2**

Tataki of elk with ume blam and crumbled feta

#### **Course 3**

Foie gras ravioli with black currant and rosemary reduction

#### **Course 4**

Roast double chop of Ontario lamb with truffle mash and grilled asparagus

#### **Course 5**

Selection of artisan cheeses with toasted baguette and drunk apricots

#### **Course 6**

Crème brûlée with passion fruit pannacotta

Coffee or tea

**\$120.00 per person (wine flight included)**

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