



dining in **chez vous**.

SOUPS
APPETIZERS
SALADS
MAIN COURSES
DESSERTS

dinner parties.

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soups

01 roasted garlic soup

A broth soup infused with roasted garlic, white wine, fresh herbs, finished with cream and topped with herbed croutons.

02 PEI seafood chowder

A wonderfully rich seafood chowder with both white wine and beer, mussels, scallops, salmon and whitefish.

03 roasted butternut squash & red pepper soup

Roasted butternut squash, red peppers and a hint of bacon, topped with a Blue cheese walnut butter.

04 wild mushroom soup

Three types of wild mushrooms – Shiitake, Oyster and Button – sautéed and added to a chicken broth and port mixture with brown rice and shallot. Finished with Asiago cheese.

05 african quinoa & peanut soup

An array of vegetables in a vegetable stock with coconut milk, peanut butter and quinoa.

06 chilled summer pea soup

A refreshing chilled soup made with summer peas, stock and cream. Topped with a mint pesto.

07 fresh herb, potato & leek soup

Potatoes and leeks simmered in chicken broth and puréed with fresh dill, basil and chives. Finished with a touch of cream.

08 lobster or shrimp bisque

A flavourful soup made from the shells of your favourite crustacean, thickened with cream and finished with cognac.

09 maryland style crab & corn bisque

A somewhat spicy crab and corn chowder served with chili corn bread.

10 asian shrimp noodle soup

Flavourful chicken broth – seasoned with lemon grass, garlic, ginger, lime, mint, basil and cilantro – filled with bean sprouts, mushrooms, tomato, soba noodles and black tiger shrimp.

11 chilled avocado soup

A refreshing starter of puréed avocado in a roasted corn stock with Anjou chilis and topped with Anjou cream.

appetizers

01 blackened steak strips

N.Y. Siroloin steak strips dredged in blackened seasonings, pan seared to medium rare and served with blue cheese dipping sauce.

02 tuna tartar

Sushi grade tuna cut into dice and mixed with capers, garlic, lemon, mustard, chives and drizzled with olive oil. Served with flatbread crisps.

03 thai inspired black tiger shrimp

Slightly spicy black tiger shrimp, marinated in a Thai inspired sauce, skewered and baked.

04 oysters

On the half shell, Rockefeller or baked in a spicy bacon sauce and served with French bread.

05 duck confit tacos/ duck confit mole tacos

With a blueberry gastrique on a small bed of mashed potatoes and steamed spinach or with a Mexican flair of Mole sauce on a mound of fresh lime guacamole.

06 mussels marinara

Mussels steamed in tomato coulis, red wine, fresh herbs and garlic served with crusty bread. Alternatively, mussels can be done in a creamy garlic white wine sauce, Thai green curry, or Japanese ponzu and saki sauce.

07 orange ginger scallops

Large sea scallops, pan seared and served on a bed of basmati rice with an orange ginger and mint sauce.

08 strudel

Caramelized onions, pears, dried cranberries, walnuts and Brie all wrapped in puff pastry. Served on top of field greens in a raspberry vinaigrette.

09 foie gras

Duck liver foie gras seared and served with brioche, caramelized grapes and almond butter.

10 chicken or pork souvlaki

Served with tzatziki sauce.

11 homemade ravioli

With your choice of:

- Atlantic lobster, Ricotta, Mozerella & leeks
- Butternut squash, Ameretti cookies, brown sugar and Parmesan cheese
- Wild mushrooms, red wine reduction, Mozerella and Parmesan
- Sacchetti with black truffles and Italian cheeses

Your choice of sauces: Marinara, Creamy Mushroom, Creamy Veal with Demi Glace, Basil Pesto, Alfredo, White Wine or Olive Oil with garlic and chili peppers.

salads

01 autumn salad

Field greens, toasted walnuts, dried cherries and goat cheese wrapped with a cucumber ring and tossed in a pomegranate vinaigrette.

02 summer spinach salad

Baby spinach leaves, mandarin orange segments, red onion and slivered almonds tossed in a poppyseed dressing.

03 traditional caesar salad

Romaine lettuce leaves, oven baked croutons and bacon bits all tossed in a roasted garlic dressing. Topped with shaved Reggiano cheese.

04 blueberry salad

Baby spinach leaves, toasted pecans and Blue cheese all tossed in a blueberry dressing.

05 oyster mushroom salad

Organic greens tossed in a balsamic vinaigrette. Topped with baked oyster mushrooms and Parmesan cheese.

06 asparagus, prosciutto & shaved parmesan reggiano salad

Poached asparagus, thinly sliced prosciutto, organic greens tossed in a honey balsamic vinaigrette all topped with shaved Parmesan Reggiano.

07 roasted vegetable salad

Zucchini, red bell peppers, portobello mushrooms, artichoke hearts and asparagus tossed in a balsamic dressing.

08 roasted beet salad

Roasted golden and red beets with arugula, goat cheese and toasted hazelnuts. Drizzled with a truffled balsamic dressing.

09 greek village salad

Cucumber, tomatoes, green pepper, Spanish onion and Feta cheese. Tossed with an oregano and olive oil vinaigrette.

10 seasonal fig salad

Baby arugula, fresh figs and shaved Parmesan Reggiano. Tossed in a balsamic fig vinaigrette.

11 mango salad

A refreshing salad of Boston lettuce, shredded purple cabbage, julienned carrot and mango, toasted peanuts, cilantro, basil and mint. Tossed in an Asian dressing.



main courses

01 ahi tuna

Sesame crusted and served with a wasabi aioli on the side. Grilled to medium rare and served with stir fried Asian vegetables and a Thai red and Jasmine rice blend.

02 miso glazed black cod

Filet of black cod, marinated in miso and oven baked. Served with Thai red and white rice and seasonal vegetables.

03 atlantic lobster risotto

Champagne infused risotto, freshly steamed Atlantic lobster and garden herbs. Topped with grated Parmesan Regianno.

04 irish pork roast

Pork tenderloin stuffed with apples, onions, bread crumbs, sausage, and mashed potatoes, and wrapped in bacon and then wrapped in puff pastry. Served with gravy, carrots and brussels sprouts.

05 beef tenderloin

A whole tenderloin crusted with Dijon, rosemary and thyme. Cooked to order and served with tri-colour roast potatoes, seasonal vegetables.

06 icelandic haddock

Haddock in a Thai green curry sauce. Served with Jasmine rice, french green beans and golden beets.

07 salmon en papillote

An Atlantic filet nestled on a bed of basmati rice with stitake mushrooms and leeks, wrapped in puff pastry and served with a creamy dill sauce and side vegetable.

08 rootbeer braised shortribs

Longbone shortribs braised in a rootbeer sauce served with orzo pasta with parsley, Parmesan and seasonal vegetables.

09 standing prime rib roast

Standing rib roast marinated in garlic, rosemary, thyme and olive oil served with tri-colour roast potatoes, seasonal vegetables and au jus.

10 duck confit

Traditional French dish of duck legs slow roasted in their own juices until the meat is fork tender with a crispy skin. Served with roasted garlic mashed potatoes and grilled asparagus. (Try duck two ways – the confit served with a duck breast in a blackberry gastrique.

11 pistachio crusted rack of lamb chops

Individual lamb chops coated with Dijon, garlic, mint and pistachios and cooked to medium rare. Alternatively, they may be encrusted in an olive tapenade of capers, anchovies and olives seasoned with rosemary, garlic, lemon and Dijon mustard.

desserts

01 sticky toffee pudding

With homemade caramel sauce.

02 semifreddo

Italian semi frozen dessert in cappuccino, hazelnut or vanilla flavour with amaretti and dark chocolate.

03 white chocolate crème brûlée

A rich custard with a crispy caramelized topping. Other flavours include peanut butter, Baileys Irish cream, pumpkin, mint chocolate or caramel.

04 chocolate molten cakes

Individual chocolate like soufflé served with homemade vanilla ice cream and fresh berries.

05 bananas foster

Bananas sautéed in caramel sauce flambéed with rum and banana liqueur. Served with vanilla ice cream.

06 goat cheese panna cotta

Served with vanilla balsamic macerated strawberries.

07 white chocolate & blueberry strudel or white chocolate & strawberry strudel

08 fresh roasted fruit crumble

Served with homemade vanilla ice cream.

09 strawberry pepper

Fresh strawberries mixed with homemade vanilla ice cream, whipping cream, Sambuca, Grand Marnier and black pepper.

10 fresh fruit parfait

Roasted berries with brown sugar and lemon nestled between layers of pastry cream with your favourite liquor – rum, brandy or Grand Marnier.

11 profiteroles

Stuffed with homemade ice cream and drizzled with chocolate sauce.

12 fresh fruit crêpes

Served with chocolate sauce and whipped cream.

13 hot orange & cointreau soufflé

14 espresso & rum crème caramel

15 white or chocolate mousse



“Food with an irresistible smell and immaculate presentation moved onto the dinner table.”

ROB CRIBB | Writer, Toronto Star

“A fine dining experience in the comfort of one’s own home is an experience I highly recommend. Oh – it was exquisite!”

ERIN DAVIS | Morning Co-host of Toronto’s #1 Radio Station, 98.1 CHFI