

trevor

KITCHEN AND BAR

Prix-Fixe Menus

The following menus are available for large parties.

Please note that *customized menus* are available at any price-point and with any selection of items desired. If you wish to create your own menu please contact us with your specifications and we will be happy to accommodate you.

Hors d'oeuvres are also available to be added to your menu in a variety of selections starting at \$9 per person. Please contact us for details.

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KITCHEN AND BAR

38 wellington street east
toronto, ontario

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www.trevorkitchenandbar.com

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KITCHEN AND BAR

one

daily soup

or

local ricotta gnocchi with escargot, bottarga, parsley & garlic foam

or

arugula salad with shaved autumn vegetables, spiced pecans & pomegranate molasses

two

lobster and prawn spaghetti in cognac & chive sauce

or

dry aged ontario sirloin steak with corned beef hash, quail egg & steak sauce

or

rainbow trout with savoy cabbage, brown butter poached apples & sauce soubise

or

roast chicken with confit leg, creamed barley, corn & honey mushrooms

three

dark chocolate & caramel torte with peanut butter chantilly

or

crème brûlée

or

sorbet

\$49

chef de cuisine: jesse vallins
executive chef: trevor wilkinson

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KITCHEN AND BAR

one

daily soup

or

sweet onion tart with chicken liver mousse & thunder oak gouda

or

local ricotta gnocchi with escargot, bottarga, parsley & garlic foam

or

arugula salad with shaved autumn vegetables, spiced pecans & pomegranate molasses

two

lobster and prawn spaghetti in cognac & chive sauce

or

roast chicken with confit leg, creamed barley, corn & honey mushrooms

or

rainbow trout with savoy cabbage, brown butter poached apples & sauce soubise

or

dry aged ontario beef tenderloin with corned beef hash, quail egg & steak sauce

or

slow roasted pork belly with sage polenta & cider reduction

three

dark chocolate & caramel torte with peanut butter chantilly

or

crème brûlée

or

sorbet

\$57

chef de cuisine: jesse vallins
executive chef: trevor wilkinson

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hors d'oeuvres

cashew crusted chicken littles

sushi pizza, ahi tuna tartare on crispy rice cake

bbq suckling pig on buttermilk parmesan biscuit

one

daily soup

or

macaroni & asiago cheese

or

arugula salad with shaved autumn vegetables, spiced pecans & pomegranate molasses

or

local ricotta gnocchi with escargot, bottarga, parsley & garlic foam

or

sweet onion tart with chicken liver mousse & thunder oak gouda

two

lobster and prawn spaghetti in cognac & chive sauce

or

black cod with pancetta, ricotta gnocchi & lovage broth

or

dry aged ontario beef tenderloin with corned beef hash, quail egg & steak sauce

or

savoury crumble crusted lamb shoulder with ratatouille ravioli

or

slow roasted pork belly with sage polenta & cider reduction

three

dark chocolate peanut butter cake with milk chocolate mousse & pretzel ice cream

or

pan fried strawberry rhubarb pie with chantilly cream

or

crème brûlée

or

sorbet

\$75

chef de cuisine: jesse vallins
executive chef: trevor wilkinson