

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.

trevor

KITCHEN AND BAR

38 wellington street east
toronto, ontario

p. 416.941.9410
f. 416.941.9218

www.trevorkitchenandbar.com

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KITCHEN AND BAR

one

daily soup

or

local ricotta gnocchi with mushrooms & wild leek butter

or

spring greens with sweet & spicy pecans & wild leek vinaigrette

two

lobster & prawn spaghetti in cognac & chive sauce

or

surf & turf, dry aged ontario sirloin & jumbo shrimp with goat cheese poutine

or

grilled pork chop with apple & ancho chili preserve, haricots verts & grainy mustard jus

or

buttermilk fried chicken with creamed corn & rapini in honey bourbon dressing

or

crispy tofu with hen of the woods mushrooms & spring vegetables

three

dark chocolate & caramel torte with peanut butter chantilly

or

crème brûlée

or

sorbet

\$49

sous chef - sean voddan
executive chef - trevor wilkinson

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KITCHEN AND BAR

one

daily soup

or

local ricotta gnocchi with mushrooms & wild leek butter

or

spring greens with sweet & spicy pecans & wild leek vinaigrette

or

bacon & tomato salad with avocado ranch & crispy shallots

two

lobster & prawn spaghetti in cognac & chive sauce

or

seared black cod with ramp broth, peas, kohlrabi & bok choy slaw

or

buttermilk fried chicken with creamed corn & rapini in honey bourbon dressing

or

surf & turf, dry aged filet of beef tenderloin & jumbo shrimp with truffled goat cheese poutine

or

grilled pork chop with apple & ancho chili preserve, haricots verts & grainy mustard jus

or

crispy tofu with hen of the woods mushrooms & spring vegetables

three

almond milk bavarois with blueberry preserve & shortbread

or

dark chocolate & caramel torte with peanut butter chantilly

or

crème brûlée

or

sorbet

\$59

sous chef - sean vadden
executive chef - trevor wilkinson

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hors d'oeuvres

tempura shrimp with spicy mayo
cucumber, mango & coriander salad rolls
sushi pizza, ahi tuna tartare on crispy rice cakes

one

daily soup

or

macaroni & asiago cheese

or

heirloom tomato & burrata cheese salad

or

spring greens with sweet & spicy pecans & wild leek vinaigrette

or

local ricotta gnocchi with mushrooms & wild leek butter

two

lobster & prawn spaghetti in cognac & chive sauce

or

grilled pork chop with apple & ancho chili preserve, haricots verts & grainy mustard jus

or

filet of beef tenderloin with horseradish crust, fingerling potatoes & double smoked bacon

or

buttermilk fried chicken with creamed corn & rapini in honey bourbon dressing

or

seared black cod with ramp broth, peas, kohlrabi & bok choy slaw

or

crispy tofu with hen of the woods mushrooms & spring vegetables

three

chocolate & peanutbutter fondant with warm chocolate mousse & chocolate textures

or

almond milk bavaois with blueberry preserve & shortbread

or

crème brûlée

or

sorbet

\$79

sous chef - sean voddan
executive chef - trevor wilkinson