

santons

APPETIZER

A SELECTION OF BITES

served on platters to share



MAIN COURSE

choice of:

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic, fresh tomato and herbs

BAKED CANNELONI

ground beef, baked with rosé sauce and gruyère cheese

SHELLFISH STEAMER

scallops, prawns, clams, mussels, steamed in white wine, garlic, lemon, herbs, tomatoes

WARM GOAT CHEESE SALAD

herbes de provence crusted, mixed greens, beurre blanc and balsamic reduction

PROVENCE PANINI

served with mixed greens

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$40 PER PERSON

This menu is for large parties of 14–24 people | 18% gratuity and taxes will be added to the bill. | We ask that you confirm the number of people in your party on the day of your reservation, as the confirmed number of people is the number you will be billed for. | A deposit of \$25 per person is required upon booking, payable by credit card or certified cheque. | Subject to change without notice.

provence

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MAIN COURSE

choice of:

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic, fresh tomato and herbs

GRILLED STEELHEAD

citrus beurre blanc, seasonal vegetables, new potatoes

TRIO OF GRILLED FISH SALAD

mixed greens, salsa verde

LINGUINI WITH GROUND ORGANIC ANGUS BEEF

spicy tomato sauce

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$44 PER PERSON

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marseille

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MAIN COURSE

choice of:

SPAGHETTINI

prawns, scallops, plum tomato sauce, roasted garlic, white wine, fresh herbs

BOUILLABAISSE

prawns, scallops, mussels, clams and fish, served with gruyère et la rouille

WILD MUSHROOM RAVIOLI

white wine, butter sauce with garlic, fresh tomato and herbs

POISSON DU JOUR

chef's daily fish creation

PRAWNS PROVENÇAL

prawns, garlic, parsley, brandy, butter sauce, seasonal vegetables and new potatoes

BEEF FILET

black peppercorn, thyme, red wine jus, seasonal vegetables, new potatoes

DESSERT

BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla bean ice cream

COFFEE OR TEA

\$53 PER PERSON

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