

DEANE HOUSE



WINTER DINNER EVENTS

**JOIN US TO CELEBRATE THE
SEASON WITH FAMILY, FRIENDS
AND COLLEAGUES.**

PLEASE REVIEW OUR 2017
WINTER SEASON
OFFERINGS. WE LOOK
FORWARD TO PLANNING AN
EXCEPTIONAL EVENT.

OUR MENUS CHANGE
FREQUENTLY AND FEATURE
THE BEST POSSIBLE
SEASONAL INGREDIENTS.
PLEASE BE AWARE THAT

SOME OF OUR EXAMPLE
MENUS MAY CHANGE WITH
SHORT NOTICE.

CONTACT OUR EVENTS
MANAGER FOR MORE
INFORMATION OR TO MAKE A
RESERVATION.

KELLY BEAMES
EVENTS@DEANEHOUSE.COM

2017 WINTER DINNER MENUS

THREE COURSE DINNER MENU

LOCAL GARDEN GREENS

AMBROSIA APPLE
BEE POLLEN
ANNEX ALE VINAIGRETTE

TOP GRASS BEEF TENDERLOIN

POTATO ROSTI
ROASTED ROOT VEGETABLES
VEAL JUS

or

SEARED BOWDEN FARMS CHICKEN

SMOKED FINGERLING POTATOES
HERB PISTOU, JUS GRAS

or

APPLEWOOD GRILLED TUNA

MANILA CLAM CHOWDER
ROOT VEGETABLES
MERGUEZ

SPICED AMBROSIA APPLE CAKE

BROWN BUTTER ICE CREAM
SASKTOON GEL
HIGHWOOD CORSSING OAT STREUSEL

or

FLOURLESS CHOCOLATE TORTE

POACHED PEARS
CHANTILLY CREAM
CARAMEL POWDER

\$72 PER PERSON

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

\$12 PER PERSON

INDIVIDUALLY PACKAGED FOR YOUR
GUESTS TO TAKE HOME FROM OUR
BAKERY

BOX OF FRESH BAKED
COOKIES, SQUARES
& TRUFFLES

\$16 PER PERSON

BOX OF THEOORGANIC
CHOCOLATE TRUFFLES

\$12 PER PERSON

A
MEMENTO
OF THE
EVENING

DH

OUR CULINARY TEAM CAN PROVIDE VEGETARIAN
OPTIONS, AND ACCOMMODATE ANY DIETARY
RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE.
MENUS SUBJECT TO SEASONAL AVAILABILITY.
BEVERAGES, 18% GRATUITY* AND 5% GST WILL
BE ADDED TO THE FINAL BILL.

*19% GRATUITY FOR WEDDINGS.

2017 WINTER DINNER MENUS

FOUR COURSE DINNER MENU

LOCAL GARDEN GREENS

AMBROSIA APPLE
BEE POLLEN
ANNEX ALE VINAIGRETTE

WINTER SQUASH SOUP

CRÈME FRAÎCHE
FRIED SAGE

TOP GRASS BEEF TENDERLOIN

POTATO ROSTI
ROASTED ROOT VEGETABLES
VEAL JUS

or

SEARED BOWDEN FARMS CHICKEN

SMOKED FINGERLING POTATOES
HERB PISTOU, JUS GRAS

or

FOGO ISLAND COD

POMME PURÉE
ROASTED SUNCHOKES
BROWN BUTTER VINAIGRETTE

SPICED AMBROSIA APPLE CAKE

BROWN BUTTER ICE CREAM
SASKTOON GEL
HIGHWOOD CORSSING OAT STREUSEL

or

FLOURLESS CHOCOLATE TORTE

POACHED PEARS
CHANTILLY CREAM
CARAMEL POWDER

\$84 PER PERSON

ENHANCE YOUR MENU

SOMETHING TO SHARE

FRESH SHUCKED OYSTERS
MIGNONETTE, FERMENTED PEPPER HOT
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE
ARTISANAL CURED MEATS
LAST SUMMER'S PRESERVES
FRUIT & SEED CRACKERS

\$12 PER PERSON

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