

OUR DINNERS

COLD ENTREES | Minimum of 4 servings per selection

Soy watermelon with roasted sesame, calrose rice, ginger cream and wasabi spinach <i>Vegan</i>	14
Cold cucumber soup with buffalo yogurt, 3 grilled shrimps with Espelette peppers and candied lemon	16
Mozzarella di Bufala with peaches and verbena coulis, candied tomatoes, pistachios and trevisano	18
Crispy tuna moderately done with chimichurri, soy cream, yuzu and ponzu pearls	21
Beef tataki with marinated shimejis, radishes, Jerusalem artichoke chips, black garlic emulsion and grilled peppers	22

MAIN | Includes accompaniments | Minimum of 4 servings per selection

MEAT

Roasted duck breast, haskap sauce Quinoa, celeriac, beets and cherries	36
Veal tenderloin, Madeira sauce Candied shallots, chanterelles and green peas	40
Beef tenderloin, red wine sauce Scalloped potatoes, leek, rutabaga and king oyster mushrooms	42

FISH

Arctic char, citrus white butter sauce Cauliflower, maitake mushrooms and corn	38
Icelandic cod, white soy sauce Gailan, shiitake, nantes carrots, radishes	40

VEGAN

Miso glazed eggplant Squash, oyster mushrooms, rapini, green onion oil	30
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DESSERTS | Minimum of 4 servings per selection

Muscovado caramelized pineapple with lime crèmeux, Tahitian vanilla mousse and coconut crumble	16
Sweet clover infused panna cotta with Labrador tea marinated strawberries, basil gel and olive oil cake	16
Baileys chocolate crèmeux poached pears, honey yogurt, oats and macadamia granola	16

DANSEREAU TRAITEUR

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