



Private Dining ♦ Hors d'Oeuvres Winter 2011

All items are priced per piece.

<u>Vegetarian</u>	<u>Seafood</u>	<u>Meat</u>
Cauliflower & Potato Pakoras 3.	Spicy Shrimp Dumplings 3.	Duck Rilette Crostini 4.
Mini Grilled Cheese 3. tomato chutney	Oysters 4. grilled lemon & vodka mignonette	Ham & Cheese 4. fig mustard
Portobello Frites 3. truffle aioli	Tuna Tartare 4. wasabi crème fraîche & taro root	Braised Chicken & Ricotta Dumplings 4.
Mushroom Dumplings 3. soya dressing	Grilled Shrimp 4. green goddess mayonnaise	Maple Glazed Pork 6. sweet onion jam & corn bread
Ricotta & Fig Crostini 4. tonic #5	Lobster Tempura 6. herb aioli	Mini Striploin Burger 6. smoked cheddar, pancetta & tomato chutney
	Crab Cakes 7. triple crunch aioli	Lamb Chops 7. maple mustard

Cheese Board

Selection of artisanal cheese with toasts & garnish
\$7.00 per person

Charcuterie Board

Selection of Dolce Lucano cured meats, terrine & pâté
\$7.00 per person

Sweets

Assorted cookies, pastries & truffles
\$36.00 per dozen

All prices are subject to HST and a minimum service charge of 18% of the net bill.
All of our menus are subject to seasonal availability.

For further inquiries, please contact Lesley Bernardi at 416-977-1234 or e-mail privatedining@crushwinebar.com.

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