KP

Intimate Experiences

@keith_pears
chefkeithpears@gmail.com

5 COURSE MEAL STARTING AT $180 PER PERSON

SALAD

100km Greens
local greens, preserved lemon vinaigrette, parmesan aioli, romesco sauce

APPETIZER

Poke
yellowfin tuna, marinated shitakes, avocado, cucumber, compressed watermelon, pickled slaw, spicy aioli, squid ink cracker

MAIN

Ontario Mushroom Risotto
duck ragu, gremolata, parmesan Reggiano

Beef Cheek
zucchini, onion, radish parsley salad

DESSERT

Pavlova
torched meringue, raspberry sorbet, passionfruit, cocoa crumble

*Ask for Family Style

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COCKTAIL EXPERIENCE

BOARDS

Charcuterie & Cheese board
local and imported meats and cheese, preserves, pickles, crackers

Antipasto Board
grilled and marinated local vegetables, marinated olives, prosciutto, salami, crisp flatbread

Fruit
mix berries, tropical fruit and melon

Crudité
Crisp farm-fresh vegetables, house-made ranch dressing

TORCHED SUSHI

Tuna
Saba
Teriyaki beef
Prawn
Unagi

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COCKTAIL EXPERIENCE

NIGIRI

Foie gras
Tuna
Salmon
Vegan

SUSHI CONES

Salmon
spicy salmon
Tuna
spicy tuna
Poke
salmon or tuna
Chopped
scallop or tuna
Uni

SUSHI ROLLS

Toronto Roll
shrimp, crab meat, salmon,
avocado, cucumber & tobiko
Dragon Roll
avocado, cucumber, shrimp
tempura, unagi sauce, spicy sauce
Vegan Roll
cucumber, avocado, mango,
pickles

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COCKTAIL EXPERIENCE

CANAPES

Foie Gras Dim Sum
unagi sauce *upgrade to add caviar
Shucked Oysters
apple pickle, apple mignonette
Ontario Angus Beef Tartare Tarts
miso cured egg yolk, black truffle*seasonal option* upgrade to fresh truffle
Tuna Poke
on squid ink cracker
Beet Tartare
dijon, goat cheese mousse, seeded crackers
Kohlrabi "Taco"
shiitake mushroom, scallion
Chicken Satay
sweet soy glazed, peanut sauce

DESSERT

Virtual Nitro Ice Cream Sundae
Station minimum 30 people

Mini salted pot de crème
Dipped cheesecake pops
Mini chocolate verrine