



CURIOUS THYME'S BISTRO

SIX COURSE CELEBRATION

*\$75.00 plus taxes & gratuity
Glass of Prosecco on arrival*

SOUP

Kangaroo and Duck Consommé

An intensely flavorful broth made with duck stock, ground kangaroo meat and concentrated proteins, the finished product is a rich and clear broth garnished with kangaroo meatballs and brunoise of bell peppers

~or~

Lobster Bisque

A rich dish made with fresh lobster, tomato puree and a curious array of spices and seasonings. Garnished with lobster claw meat and cognac, presented tableside

~or~

Potage Crecy

Slow braised carrot puree, seasoned with vegetable stock, fresh thyme and a touch of Manitoulin maple syrup

APPERTIZER

Boar Risotto

Sliced boar bacon, mixed with fire roasted red bell peppers and sautéed Enoki mushrooms blended together with vegetable stock infused Arborio rice

~or~

Warm Winter Greens

Frisée, radicchio, baby organic spinach, spiced rum poached gala apples, candied pecans, drizzled with a warm grain mustard vinaigrette

PALLET REFRESHER

Blue Raspberry Sorbet

Garnished with edible gold flakes and Prosecco

ENTRÉE

Cedar-planked Chilean Sea Bass

Pistachio crusted, served with a warm cranberry and heirloom tomato salad with lemon and brown butter vinaigrette

~or~

Pan-fried Pheasant

With a mandarin orange, raspberry and pear vodka reduction with mini red and gorgonzola mashed potatoes and seasonal vegetables

~or~

Grilled Elk Tenderloin Medallions

With a Madagascar green peppercorn and 10 year old tawny port wine reduction, roasted "mushroom" mini red potatoes and market fresh vegetables

~or~

Grilled Vegetable Stack

Portabella mushrooms, eggplant, zucchini, bell peppers, goat's cheese, and thyme infused polenta, served on a bed of jasmine rice pilaf, shaved black truffles, white truffle oil, and vintage balsamic vinegar reduction

DESSERT

Triflesu

Curious Thymes signature dessert - a delightful style of English trifle and Italian tiramisu

~or~

Trio of Homemade Ice Creams

All of our ice creams and sorbets are made in house using nothing but the freshest and finest ingredients. Tonight we offer, a Steamwhistle lager, a fresh ginger iced sorbet, and a rich and complex milk chocolate and 5 year old tawny port wine ice cream

~or~

Mixed Cheese and Fruit Platter

A beautiful board filled with sliced Scamorza cheese, cubed 5 year old white cheddar, crumbled gorgonzola and a mini goat cheese and brandy ball coated with toasted walnuts accompanied with onion and raisin marmelade, roasted red pepper and whiskey chutney, fresh figs, raspberries, red globe grapes, pomegranate beads and strawberry fans