



## CURIOUS THYME'S BISTRO

### ELVES OPTIONS

#### APPETIZER

##### Curious Caesar Salad

Whole Romaine lettuce leaf hearts fanned on a plate, served with rustic Curious Thyme's oven roasted Parmesan and fresh thyme hand ripped croutons, drizzled with our own homemade Caesar dressing

##### Simple Tossed Green Salad

Young greens served with cherry tomatoes and marinated red and yellow bell peppers tossed with a light citrus vinaigrette

##### Roasted Butternut Squash Soup

Slow roasted butternut squash, blended vegetable stock and a touch of cream, topped with Cajun toasted seeds

*\$36.95 per person plus taxes and gratuity*

#### ENTREE

##### Rosemary and White Wine Chicken Supreme

Chicken supreme, pan-fried to a crisp golden brown, baked in the oven, topped with a rich rosemary and white wine cream sauce served with roasted mini fingerling potatoes and fresh seasonal vegetables

##### Shrimp And Scallop Fettucini Tossed In A Vodka Blush Sauce

Jumbo tiger shrimp and fresh diver sea scallops, sautéed with shallots and chopped garlic, flambéed with imported vodka and finished in a silky blush sauce with homemade fettucini noodles

##### Grilled 8oz Atlantic Sesame Salmon Fillet With Bermuda Onion And Pickled Ginger

A golden sesame seed crusted oven baked Atlantic salmon topped with a zesty sauce of sautéed Bermuda onion and pickled ginger, served with coconut infused basmati rice and baby bok choy

**Dessert coffee and tea are included with each menu.**

### MRS. CLAUS OPTIONS

#### SOUP

##### Butternut Squash Soup

Slow roasted butternut squash, blended vegetable stock and a touch of cream, topped with Cajun toasted seeds

##### Roasted Red Bell Pepper Soup

Fire roasted red bell peppers, blended with vegetable stock, honey and a hint of heavy cream, pureed to create a unique dish

##### Cauliflower Puree

#### SALAD

##### Curious Caesar Salad

Whole Romaine lettuce leaf hearts fanned on a plate, served with rustic Curious Thyme's oven roasted Parmesan and fresh thyme hand ripped croutons, drizzled with our own homemade Caesar dressing

##### Simple Tossed Green Salad

Young greens served with cherry tomatoes and marinated red and yellow bell peppers tossed with a light citrus vinaigrette

##### Traditional Greek Salad

Rustic pieces of English cucumber, chopped Bermuda onion and chopped vine ripened tomatoes, mixed with kalamata olives, crumbled feta cheese and a touch of extra virgin olive oil, drizzled with a vintage balsamic reduction and course sea salt

*\$45.95 per person plus taxes and gratuity*

#### ENTREES

##### Pheasant Supreme With Prosecco, Mandarins And Fresh Mint

Oven roasted pheasant supreme, cooked to a golden brown, draped with mandarin oranges sautéed with fresh mint and a touch of prosecco; aside oven roasted mini potatoes and seasonal house vegetables

##### Grainy Mustard Crusted Catfish

Farm raised catfish fillet, brushed with a pomroy mustard and panko seasonings, roasted in the oven, accompanied by ginger and lemongrass infused basmati rice and market vegetables

##### Rolled Veal Scallopini

Provimi veal scallopini, rolled with roasted red bell peppers, asparagus spears and smoky scamorza cheese, baked in the oven, served in a pool of port wine demi glaze

**Dessert coffee and tea are included with each menu.**

*Desserts come as a mixed platter as selected by Chef Culgin and his team of wondrous taste providers.*



## CURIOUS THYME'S BISTRO

### SANTA'S OPTIONS

#### SOUP

##### Shrimp Bisque

Jumbo tiger shrimp steamed in their shells, finished with a rich stock and the flavorings of tomato puree and a touch of cream

##### New England Clam Chowder With Brandy

Baby clams, sautéed with butcher's bacon, celery, onions and chunky potatoes, in a fresh shellfish stock and a finishing touch of heavy cream

##### Beef Consomme With Enoki Mushrooms

A rich and light alternative to a "traditional" soup made with beef and the "curious" stylings of added proteins make this dish an unforgettable treat

#### APPETIZER

##### Prosciutto Wrapped Asparagus With Charred Vine Tomatoes

A trio of asparagus spears, wrapped with shaved imported prosciutto, warmed in the oven and served with organic arugula leaves, charred vine-ripened tomato and drizzled with a sweet balsamic reduction

##### Goat Cheese Jumbo Shrimp With Crispy Pancetta

Jumbo tiger shrimp, gently poached in a white wine court bouillon, placed on baby spinach leaves, topped with a rosemary, and white wine cream sauce with crumbled goat's cheese and a crisp pancetta disk

##### Elk Carpaccio

Lightly pan-seared lean and tender elk tenderloin marinated with a curious blend of fresh herbs and aged balsamic vinegar, thinly sliced and served with arugula salad and marinated wild mushrooms, drizzled with truffle oil

*\$54.95 per person plus taxes and gratuity*

#### ENTREES

##### Prime Rib Au Jus

AAA Alberta Prime rib, rubbed with Curious Thyme's signature marinade and buried with whole garlic cloves, slow roasted in the oven, served with roasted mini potatoes and seasonal vegetables

##### Phyllo Chicken

Boneless chicken breast, topped with a garlic and herb goat's cheese, wrapped in a crisp phyllo parcel and served in a fresh peach and grand Marnier reduction, served with duchesse potatoes and market vegetables

##### Grilled Elk Tenderloin

In house cut 8oz elk tenderloin, seasoned and grilled to your liking, presented on Manitoulin maple syrup glazed pancetta disks, with roasted mini fingerling potatoes and lightly roasted root vegetables

##### Pheasant And Quail Supreme

Pan seared pheasant supreme, cooked to a golden brown, drizzled with a port wine and chocolate sauce, with roasted quail supreme, nestled in a sundried cranberry and whisky reduction, with oven roasted potatoes and grilled vegetables of the season

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