

FENNEC

KITCHEN & BAR

HOLIDAY PARTY MENU

THREE-COURSE MENU

\$68 PER PERSON

APPETIZER · CHOICE OF

Caramelized Cauliflower Velouté

Slow-roasted cauliflower · onion ash cracker · pickled cauliflower

Confit Cabbage Wedge

Sunflower seed butter · shaved radish · fried onions · apple chips · apple cider vinaigrette

MAIN · CHOICE OF

Seared Chicken Supreme

6 oz chicken supreme · chicken jus · Brussels sprouts · garlic mash

French-Style Beef & Vegetable Stew

Tender beef & vegetables · creamy mashed potatoes

Squash Risotto

Butternut squash purée · Parmesan · sage oil · Arborio rice · roasted squash · pickled squash

DESSERT · CHOICE OF

Espresso Martini Tiramisu

Vodka-infused cold brew · mascarpone mousse · ladyfingers

Haskap Pavlova

Haskap berry compote · baked meringue · haskap gel · white chocolate crème fraîche

FENNEC

KITCHEN & BAR

HOLIDAY PARTY MENU

THREE-COURSE MENU

\$80 PER PERSON

APPETIZER • CHOICE OF

Lobster Bisque

Traditional lobster bisque • puff pastry twist

Squash & Apple Panzanella

Squash ginger purée • house-torn bread • apple three ways • roasted squash • rum raisins • feta crumble • brown butter vinaigrette

MAIN • CHOICE OF

Braised Rabbit Leg

Confit Montréal rabbit leg • truffle potato gratin • broccoli • broccoli stem purée • red wine thyme jus • pickled mustard seeds

Lingcod

Saffron cream • pea purée • triple-cooked potatoes • fennel snow

Linguine Puttanesca

Green olives • shallots • stewed tomatoes • confit garlic • capers

DESSERT • CHOICE OF

Black Forest Pavé

Dark chocolate flourless cake • brandy-laced cherries • toasted marshmallow • sour cherry gel

Croissant Sticky Toffee Pudding

Croissant & date pudding • toffee sauce • flaky salt • crème fraîche

FENNEC

KITCHEN & BAR

HOLIDAY PARTY MENU

FAMILY STYLE

\$70 PER PERSON

ONE CHOICE PER COURSE

COURSE ONE

Beet Salad

Confit beets · arugula · goat cheese · balsamic glaze · maple vinaigrette

Potato & Leek Soup

Onion ash oil · cheese curds

COURSE TWO

French Onion Risotto

Arborio rice · master stock · caramelized onions · thyme · panko Parmesan crust

Lamb Meatballs

Confit eggplant purée · chili crisp · house-dried tomatoes

COURSE THREE

Burrata

Confit tomatoes · braised fennel · dill oil · house bread

Whipped Feta

Everything bagel seasoning · hot honey · crostini

COURSE FOUR

Roasted Striploin au Poivre

Sliced Alberta beef · green peppercorn jus · Brussels sprouts · potato gratin · roasted mushrooms

Roasted Chicken

Cider-brined whole chicken · pomme purée · green beans · roasted carrots

Gnocchi

Alberta potato gnocchi · brown butter · roasted grapes · sage · aged Parmesan · balsamic reduction

COURSE FIVE

Croissant Sticky Toffee Pudding

Croissant & date pudding · toffee sauce · flaky salt · crème fraîche

European-Style Cheesecake

Cranberry & orange compote · graham cracker crumb

FENNEC

KITCHEN & BAR

HOLIDAY PARTY ADD-ONS

BY THE DOZEN

CANAPÉS

Brie Toast • \$30

Caramelized onion purée • Brie • preserved cherries • milk bread

*GF available upon request

Bruschetta • \$28

Tomato mix • feta • balsamic • herb oil • focaccia

(V) • *Vegan / GF / DF available upon request

Stuffed Dates • \$28

Cashew cheese • pink peppercorns • chervil

(Vegan • GF / DF • contains nuts)

Tartare Bombs • \$36

House beef tartare • choux pastry • horseradish aioli

Steak Bites • \$36

Diced tenderloin • house steak sauce • herb butter

(GF) • *Dairy-free upon request

Dry Ribs • \$30

Pork ribs • rosemary salt

(DF)

Caviar Bumps • \$40

Canadian caviar • potato pavé • chives • crème fraîche

Spinach Dip • \$30 / bowl

House-made dip • kettle chips

*GF available upon request

Tuna Poke • \$18

Marinated ahi tuna • corn chips

*DF / GF available upon request