



JP FINE FOODS

Plated Menu Options



Appetizer / Soup / Salad / Pasta

Lobster Bisque \$17.00

Garnished with pieces of lobster, Pernod cream foam, kale chips and crème fraiche.

Sautéed Shrimp \$17.50

Served with lobster sauce, fried kale, micro greens, cherry tomatoes, and fennel powder (5 pieces).

Middle Eastern Lentil Soup \$9.00

Fried parsnip chips.

Gazpacho \$9.00

Garnished with basil and crostini.

Crispy Roasted Za'atar Cauliflower \$12.00

Labneh, sumac, pumpkin seeds, herbed oil.

Polenta Fries \$12.00

Creamy truffle sauce, freshly grated Parmesan cheese.

Grilled Octopus \$24.00

Couscous with, capers, fennel, kalamata olives, diced tomatoes, parsley, romesco sauce, grilled lemon.

Beef Tenderloin Tartare \$22.00

Traditional seasoning, quail egg, micro greens, rice crostini.

Baby Gem Caesar Salad \$18.00

Baby gem lettuce, brioche croutons, beef bacon chips, Parmesan crisp, Caesar dressing.

Arugula Salad \$16.50

Sliced avocado, goat cheese, candied pecans, pickled red cabbage, watermelon radish, lemon vinaigrette.

Burrata Salad \$21.00

Fresh strawberries, blueberries, arugula, toasted pine nuts, extra virgin olive oil, balsamic reduction, Maldon salt.

Penne Pomodoro \$17.00

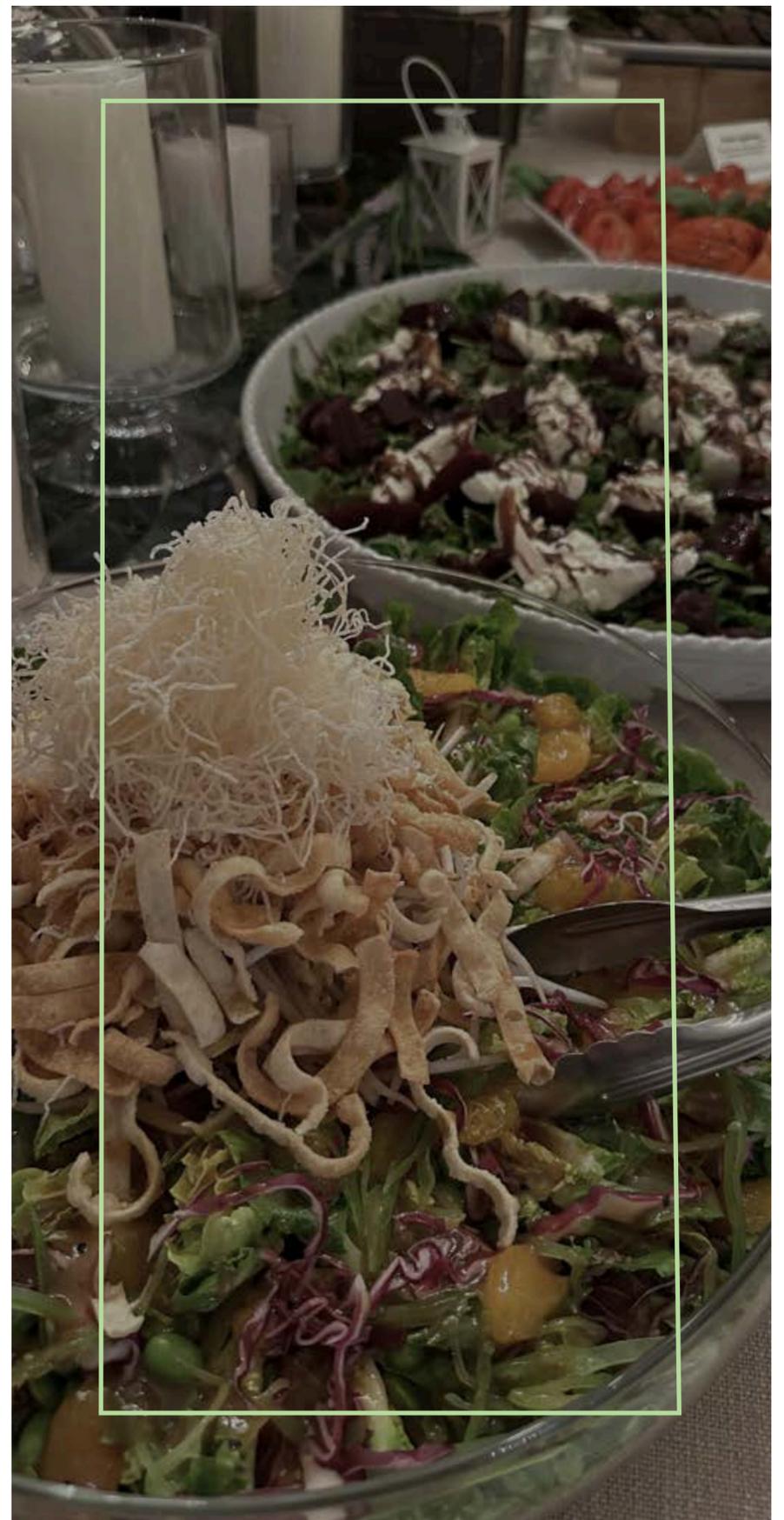
Tomato sauce, Parmesan cheese, and micro basil.

Cheese Tortellini \$16.00

Arugula, roasted red onions, grilled zucchini, tomato, ricotta cheese sauce.

Watermelon Salad \$16.00

Watermelon cubes, avocado, feta cheese, olives, cucumbers, and mint with a pomegranate vinaigrette.



Main Courses

Meat

Smoked Beef Short Ribs \$48.00

Slow-cooked beef short ribs, grilled oyster mushrooms, baby carrots, cacio e pepe risotto, beef jus.

USDA Prime Beef Tenderloin 6oz \$59.00

Garlic mash potato, grilled red peppers, green beans bundle, red wine jus.

AAA Beef Striploin \$49.00

California cut striploin, roasted carrots, broccolini, roasted potatoes, red wine beef jus.

AAA Ribeye \$59.00

12 oz grilled boneless beef ribeye, truffle mashed potato, sautéed mushrooms, grilled peppers.

Venison Chop \$69.00

Fig port sauce, roasted grapes, sautéed baby zucchini and carrots, porcini barley.

Rosemary and Herb-Crusted Ontario Lamb (4 bones) \$52.00

With sweet smokey roasted carrots, charred radicchio, mashed potatoes, mint chimichurri.

Poultry

Stuffed Chicken Supreme \$28.00

Wild mushroom, ricotta, and spinach stuffed chicken breast supreme, wild rice pilaf, roasted carrots, sautéed kale, chicken jus.

Duck Breast \$42.00

Potato gratin, sautéed greens, caramelized onions, port and cranberry sauce.

Cornish Hen \$39.00

Boneless, lemon and rosemary marinated, grilled broccolini, roasted rosemary potatoes, pickled pearl onions, and chicken jus.

Duck Leg Confit \$33.00

Rosemary bean purée, asparagus bundle, and sour cherry duck jus.

Roasted Whole Quail \$34.00

Lemon herb marinated roasted quail, sautéed baby zucchini & carrots, zesty farro, and quail jus.

Fish/Seafood

Miso Black Cod \$57.00

Miso marinated black cod (6oz), wilted greens, garlic purple potatoes purée, miso glaze, toasted sesame seeds.

Moroccan Seared Salmon \$34.00

Quinoa pilaf, sautéed vegetables, tzatziki, lemon wedge.

Double Branzino \$41.00

Herb stuffed, sautéed garlic rapini, lemon farro, caper beurre blanc.

Lobster Tail \$49.00

Saffron Israeli couscous, snow peas, asparagus, green pea medley.

Seared Halibut \$39.00

Roasted fennel, smashed potatoes with a puttanesca sauce.

Vegetarian/Vegan

Grilled King Oyster Mushrooms \$26.00

Roasted eggplant purée, grilled and marinated cabbage, garlic and chili rapini, taro crisps, miso vegan aioli.

Roasted Cauliflower Steak \$24.00

Chilli flakes, red pepper lentil ragu, crispy onions.

Stuffed Red Pepper \$17.00

Brown rice, onions, parsley, green pepper, tomato sauce.

Vegan Artichoke \$19.00

Lentils, and spinach puff pastry roll, vegan sundried tomato sauce.

Plated Desserts

Hazelnut Chocolate Mousse

\$14.00

Served in a chocolate shell, with berries, vanilla cream, toasted hazelnuts.

Chocolate Torte

\$14.00

Flourless chocolate cake, boozy ganache, pineapple compote, chantilly cream.

Tiramisu

\$14.00

Classic tiramisu served in a jar covered in cocoa powder.

Crema Catalana

\$14.00

Parfait with mango compote, mint.

Strawberries Panna Cotta

\$14.00

Served on angel cake, fresh mint berries, and berry coulis.

Zesty Lemon Meringue Tart

\$14.00

Served with lime and orange coulis, and white chocolate ganache.

