

BRING US HOME FOR THE

# HOLIDAY

DECEMBER 3rd -  
JANUARY 9th

To Order:

Email: [info@palaisroyale.ca](mailto:info@palaisroyale.ca)

Call: 416-533-1573 x 24

Online: <https://www.palaisroyale.ca/order/>

\*PICKUP & DELIVERY AVAILABLE THURS-SUN (10:00am - 3:00pm)  
EXCLUDING DEC 25TH & JAN 1ST



# Homemade

FROM OUR PANTRY

## CHICKEN LIVER PATE

\$25 (4oz)

with 80 Days Slow Cooked Apple Bourbon Compote

## PASTA SAUCE

Truffle Cream (1L - \$15), Tomato-Basil (1L - \$12) or Pesto (125mL - \$15)

## CHEESE AND DELI BOARD

\$100 (Serves 8-10)

Assortment of Cheese & Deli, Crackers & Flatbread, Pickles, Marinated Olives, Grapes, House Preserves and Jams

## HOUSE-CURED DUCK PROSCIUTTO

\$35 per box

Sliced Duck Breast, Assortment of Nuts and Jams

## CHERRY TOMATO, OLIVE & HERB FOCACCIA

\$10 per loaf

## TOURTIERES AND SAVORY PIES

(Sold Frozen, Serves 2-4)

- Lamb & Beef Tourtiere \$35
- Beef, Mushroom & Elderberry Pot Pie \$30
- Seafood Pot Pie \$35

## JAMS

4 OZ. \$6

- Rhubarb-Rosemary
- Blackberry-Maple
- Berries and Rum

## SALAD DRESSING

(500ML \$8), (1L \$15)

- White Balsamic and Mint
- Champagne & Cherry
- Rice Wine & Macerated Grapes



# Dinner Menu

## A LA CARTE

### **PASTA \$22 (Serves 4-5)**

- Cheese Ravioli
  - Gemelli with Shredded Parmesan
- Choice of Sauce:** Truffle Cream or Tomato-Basil



### **SOUP (1L Mason Jar)**

- Maple Spiced Root Vegetable Soup **\$12**
- Shrimp-Tarragon Bisque **\$14**

### **SALAD \$15 (Serves 4)**

- Kale & Pecorino Salad, Dried Fruits, Champagne and Cherry Vinaigrette
- Beets and Goat Cheese Salad, White Balsamic and Mint Vinaigrette



### **PROTEINS (Minimum order 4 portions)**

- Balsamic Lamb Shank, 24 hours cooked, Green Peppercorn Demi **\$18/portion**
- Roasted Arctic Char, Coconut-Curry Sauce **\$15/portion**
- Sous Vide Chicken Supreme, Goat Cheese & Fig Sauce **\$15/portion**
- Coffee Spice Beef Short Ribs, Horseradish Demi **\$18/portion**
- Sous Vide Turkey Breast with Thyme Lemon Gravy (4 portions) **\$60**
- Truffle Mushroom Risotto (Vegetarian) **\$13/portion**



### **SIDES (Serves 4)**

- Fingerling Potatoes with Rosemary and Garlic Confit **\$20**
- Maple-Thyme Baby Carrots and Squash **\$20**
- Brussel Sprouts with Pecorino and White Balsamic Reduction **\$24**
- Cherry Tomato, Olive and Herb Focaccia Loaf **\$10**

### **DESSERTS (10")**

- Rum and Berry Pie **\$20**
- Pumpkin Cheesecake **\$20**
- Lemon-Rhubarb Tart with Fresh Berries **\$20**



# 3 Course

## HOLIDAY TURKEY DINNER MENU



**\*ITEMS ARE DELIVERED WITH REHEAT INSTRUCTIONS TO BE WARMED AND SERVED**

**\$45 PER PERSON, 4 PERSON MINIMUM**

### **SOUP**

Fine Herbs Mushroom Soup

### **ENTREE**

Sous Vide Turkey Breast, Sage Stuffing,  
Roasted Potatoes, Brussel Sprouts,  
Thyme Lemon Gravy

### **DESSERT**

Pumpkin Cheesecake



 THE FOOD  
STUDIO  
CATERING

# Cocktail KITS



## LOCAL GIN BRAMBLE

**\$75 (Serves 6)**

Local and delicious is the theme here. Local gin & preserved berries come together for a wonderful treat. We will send you everything you need to create this holiday favourite.

Cocktail kit includes:

- 1 375ml bottle Junction 56 Black Raspberry Gin
- 1 Jar of Ontario-inspired Berry Jam
- 1 Jar of Lemon Juice
- Gin Preserved Blueberry Skewers for Garnish



## CHERRY MAPLE OLD FASHIONED

**\$22 (8oz - Serves 2) or \$40 (16oz - Serves 4)**

A classic cocktail with a local twist. Spiced maple syrup and preserved cherries give this cocktail layers of flavours that evolve with every sip. Perfect to enjoy as digestif after your holiday meals.

Cocktail kit includes:

- Bourbon, Antica Formula
- Spiced Maple Syrup
- Burnt Citrus Bitters
- Bourbon Preserved Cherry Garnish



## MULLED WINE

**\$45 (1L - Serves 4)**

There is nothing like mulled wine to warm up and kickstart the festive holiday season. Perfectly spiced, spiked and sweetened. Just warm and serve to share this delicious treat this winter.

Cocktail kit includes:

- 1L Jar of Mulled Wine ready to warm and serve
- Dried Citrus Garnish

# Cocktail KITS



## **SPIKED APPLE CIDER**

**\$35 (1L - Serves 4)**

Ontario's apple harvest takes us from fall to winter and with this tradition we welcome warm apple cider to our list of ways to fight the cold. We use organic fresh pressed apples with sweet bourbon goodness and tingling ginger spice to bring you our spiked apple cider. Made fresh to order so you can warm, serve, and enjoy.

### **Cocktail kit includes:**

- 1L Jar of Spiked Apple Cider ready to warm and serve
- Apple Chip Garnish



## **CHERRY VANILLA WINTER GIN FIZZ**

**\$75 (Serves 6)**

This cocktail mixes festive looks with enchanting flavours. Our rosemary-vanilla syrup paired with local distiller Dillon's Cherry Gin will have you at first sip. We provide the ingredients for this cocktail kit and let you take the credit as the mixologist who puts it all together!

### **Cocktail kit includes:**

- 1 375ml bottle Dillon's Cherry Gin
- 16 oz. Rosemary-Vanilla Infused Syrup and Lemon Juice
- Rosemary Sprigs Garnish
- 6 cans Club Soda

*Eat Drink and be Merry*

# Perfect PAIRINGS



 THE FOOD  
STUDIO  
CATERING

## **Caburnio 2013, Toscana \$45/btl**

Of a brilliant and intense ruby red, opens up with scents of red fruit, morello cherry, warm spices, hints of rose and eucalyptus. Silky and smooth, very rich and balanced, lingers in the aftertaste with fruity and mineral notes. Perfectly pairs with our Lamb Shank.

Caburnio has obtained the V.I.V.A. Sustainable Wine Certification by the Italian Ministry for Environment.

## **Verosso Primitivo, Salento \$45/btl**

Intense ruby-red color, Full and complex nose. This Ripasso style wine is dry, full bodied and ripe, yet balanced with velvety tannins and bright acidity.

Grape: 100% Primitivo

Ripasso style wine: Grapes are harvested at normal ripeness and vinified traditionally. They are pressed and fermented for 15 days under temperature control. A portion of the harvest is left to dry on the vines for an additional 3-4 weeks. After harvest these sweet, ultra ripe grapes are vinified traditionally. When fermentation is complete, the finished wine from the first harvest is re-passed over the pomace from the second. This starts another round of fermentation in the first wine which increases the alcoholic content and gives it deeper color and more complex aromas.

## **Rodney Strong Chardonnay, Sonoma \$40/btl**

Rounded and creamy with a touch of citrus, this floral aromatic wine is simple in its approachable layering of lemon zest and tropical pineapple. The oak is supportive and spicy in vanilla bean and nutmeg. Perfectly pairs with our Mushroom Risotto.

Grape: 100% Chardonnay

## **Sterling Pinot Noir \$40/btl**

Deep ruby colour; red cherry, earthy and vanilla aromas; light to medium bodied, dry; raspberry and cherry flavours with a nice touch of spice on the finish. Perfect pairing with our Turkey Breast.

## **Tenuta I Fauri Trebbiano \$42/btl**

A bouquet of fine fragrance and hints of apple and flowers on the palate. Light, fresh with minimum acidity. Straw like yellow with green tints in colour.