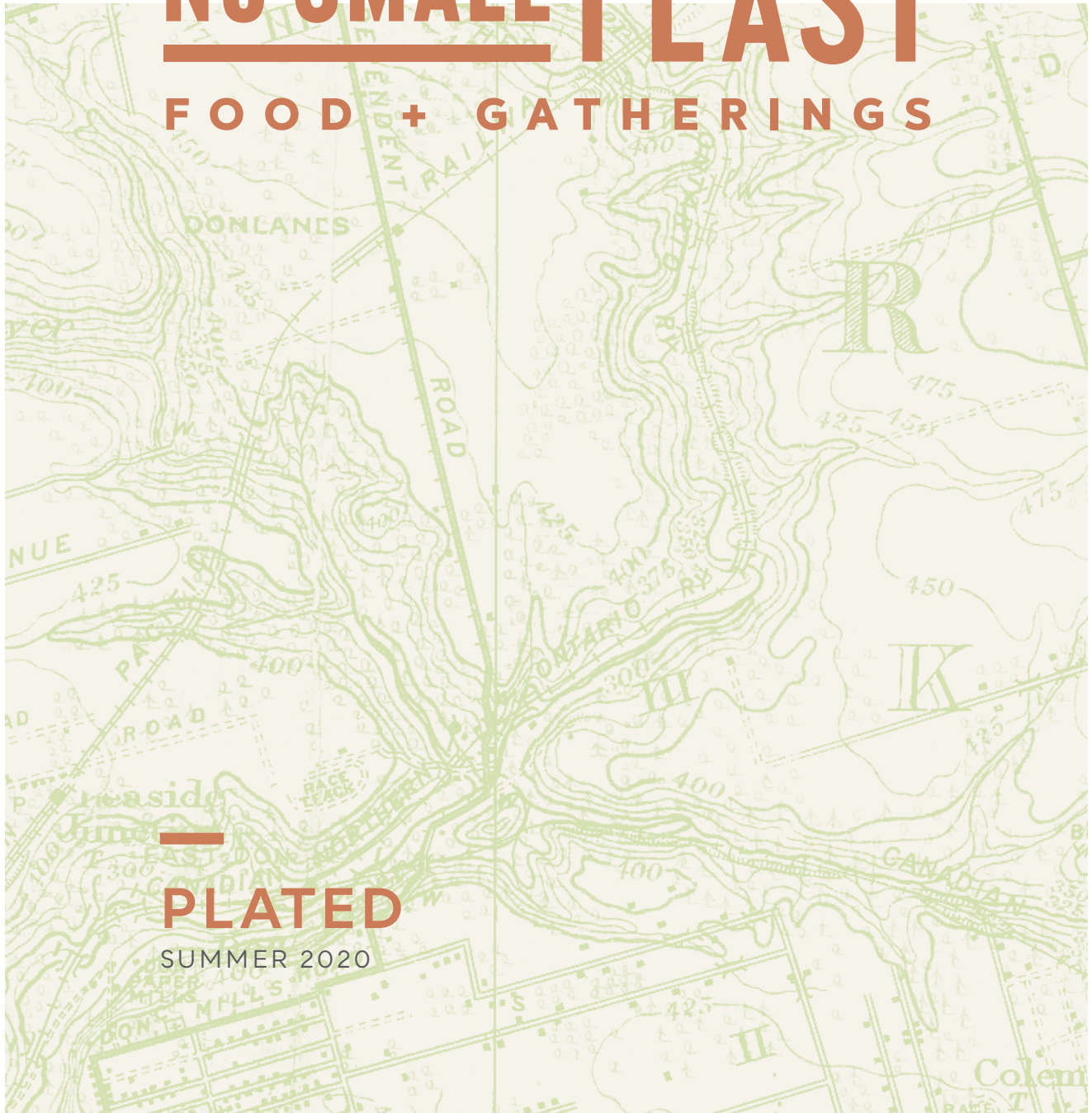


# NO SMALL FEAST

FOOD + GATHERINGS



PLATED

SUMMER 2020



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PLATED MENU | SUMMER 2020  
NOSMALLFEAST.COM | 416 670 0022

## Appetizers

### ROASTED HEIRLOOM CARROT SALAD **GF**

Roasted variegated carrots, gem lettuce, avocado, orange segment, cumin vinaigrette, shaved Beemster, hazelnuts

### ENDIVE SALAD **GF**

Endive, radicchio, asiago, toasted breadcrumb, candied pecan, orange segment, chive, fennel, ranch dressing

### WATERMELON & KALE SALAD **GF**

Compressed watermelon, mint, grilled halloumi, shredded kale, hemp seed, sliced almond, sweet & sour strawberry, balsamic vinaigrette, pea shoots

### ROASTED BEET SALAD **GF**

Endive, arugula, beet infused whipped goats cheese, walnut bread croûton, orange segment, vincotto vinaigrette

### GRILLED ASPARAGUS SALAD **GF**

Grilled green & white asparagus, smoked hazelnut & bacon gremolata, mache lettuce, pickled beech mushroom, manchego, lemon vinaigrette

### WHITE ASPARAGUS VICHYSOISE **GF**

Confit new potato, smoked trout, mustard seed caviar, chive, grilled white asparagus

### "STREET CORN" CHOWDER **GF**

Grilled corn chowder, scallion, spiced croûton, pickled chili, cotija cheese, avocado, cilantro

### RICOTTA AGNOLOTTI

Corn purée, fresh peas, toasted hazelnuts, thyme

### HAND ROLLED GNOCCHI

Spiced carrot purée, soy glazed shimeji mushroom, pea shoot, goats cheese, sweet teardrop pepper, candied bacon

### BUCCATINI WITH FOUR NUT PESTO **VEGAN**

Chili, basil, walnut, almond, cashew, pistachio, tomato sauce

### TUNA CRUDO **GF**

Chili oil, fennel, Nora pepper, orange & grapefruit segments, lemon aioli, sunflower crisp



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## Mains

### HARISSA & YOGURT MARINATED GRILLED CHICKEN SUPREME **GF**

Grilled summer squash, saffron pearl onion, pesto roasted potato, fried eggplant, labneh

### TRUFFLE FRIED CHICKEN

Cheddar grits, maple/truffle hot sauce, braised Swiss chard, grilled peach salsa

### HERB CRUSTED BEEF TENDERLOIN **GF**

Grilled oyster mushroom, horseradish infused mashed potato, roasted cauliflower, asparagus, onion frites, peppercorn jus

### PAN SEARED BRANZINO **GF**

Summer squash gazpacho, sautéed baby shrimp, smoked cauliflower, grilled gem lettuce, asparagus

### LAKE ERIE PICKEREL **GF**

Smoked new potato salad, grilled baby artichoke, roasted cherry tomato, tempura onion ring, tartar sauce

### MAPLE GLAZED SALMON FILLET **GF**

Cedar roasted celery root, maple mustard glaze, corn purée, grilled shitake, peas

### CASHEW & TOFU AGNOLOTTI **V**

Red wine braised radicchio, garlic bread crumb, candied pecan, muffledetta ragu

### PAN SEARED CAULIFLOWER STEAK **V**

Braised red cabbage, truffle infused white bean purée, smoked date mostardo, hemp seed & rye crust, charred cherry tomato, French bean



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## Desserts

### ROYAL MEADOWS WILDFLOWER HONEY PANNA COTTA **GF**

Honey gastrique, sponge toffee, lavender almond crumb, naval orange, bee pollen chiffon, wildflowers

### WHITE CHOCOLATE CHIBOUST **GF**

White chocolate mousse, crispy phyllo, passion fruit coulis, toasted coconut crumb, raspberry

### TROPICAL DREAM **GF**

Mango sorbet, pink peppercorn pie crust, rum poached pineapple, compressed honey dew, strawberry, coconut foam, fried coconut milk cake

### EARL GREY TEA CHEESECAKE

"Froot Loops" cereal crumb, sour blueberry, cardamom & milk toffee sauce, white chocolate snow

### ETON MESS **GF**

Amaretto meringue, strawberry rhubarb preserve, cherry brandy Chantilly, toasted almond, fresh raspberry, vanilla ice cream

### CAMPFIRE S'MORE **GF**

Chocolate torte, graham crumble, burnt marshmallow ice cream, smoked caramel

### CINNAMON FRIED BANANAS

Chai tea mousse, candied hazelnuts, salted caramel