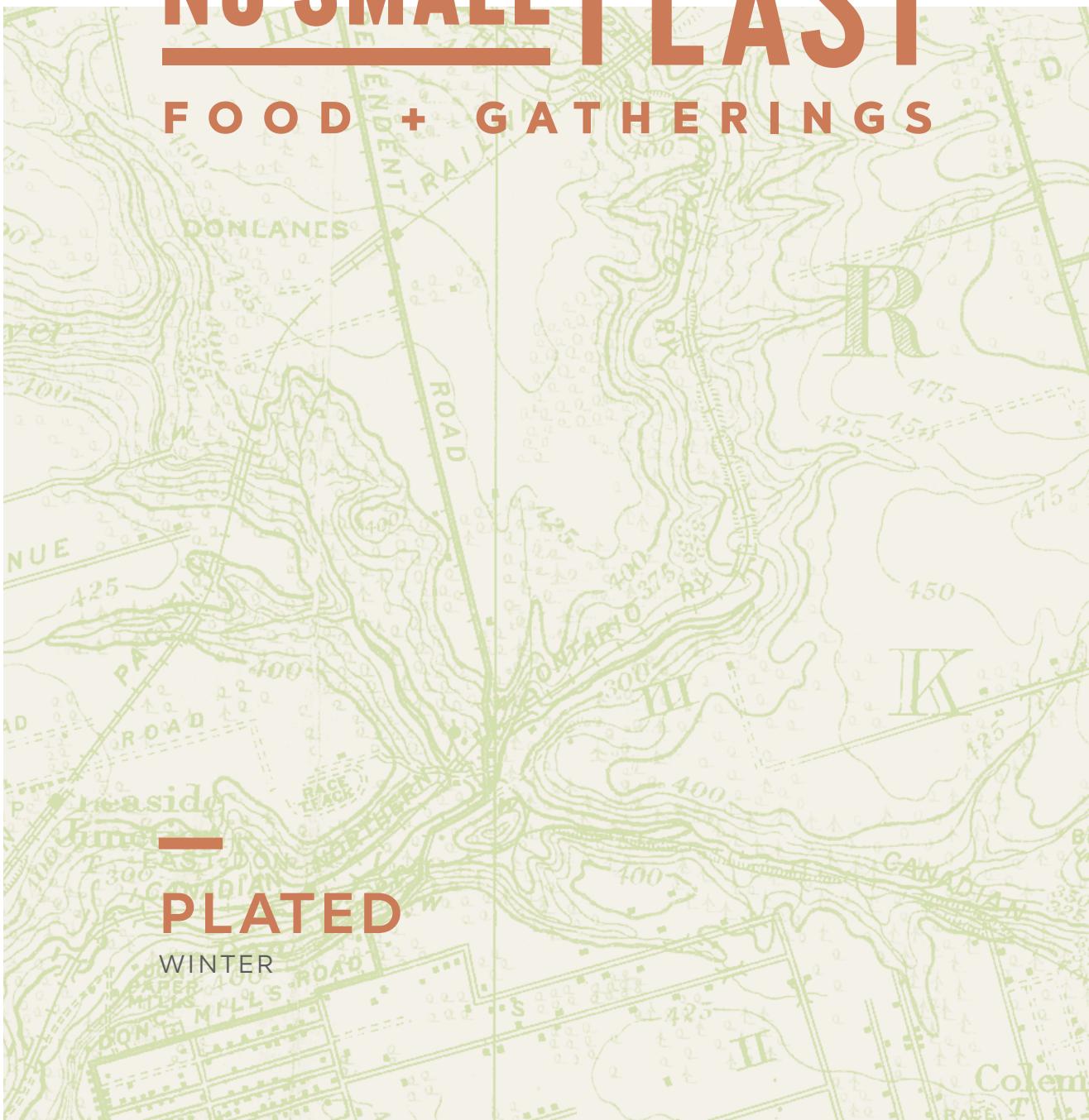


NO SMALL FEAST

FOOD + GATHERINGS

PLATED

WINTER





Appetizers

NSF CAESAR

Romaine, carrot, crispy onions, kimchi, cucumber, pineapple, house caesar dressing

KALE SALAD

Chickpea fritter, pickled beet, dried cranberry, cucumber, maple carrot, pistachio, smoked almond, grilled halumi, roasted cauliflower, maple/grainy mustard dressing

ROASTED BEET SALAD

Endive, arugula, beet infused whipped goats cheese, walnut bread crouton, orange segments, vincotto vinaigrette

ROASTED HEIRLOOM CARROT SALAD

Sumac yogurt, sweet pea vinaigrette, gem lettuce, safron braised pearl onions, shaved Beemster cheese, toasted cashew, mint, toasted breadcrumb

ROASTED TOMATO & FENNEL SOUP

Aged cheddar & Parmesan fritter, basil mascarpone, fennel oil

ROASTED SQUASH SOUP

Duck confit, mustard seed caviar, spiced apples, calvados whipped cream, crispy sage

RICOTTA GNOCCHI OR AGNOLOTTI

Sweet potato purée, smoked hazelnut gribiche, soy glazed shimeji mushroom, crumbled goats cheese

TRUFFLE GNOCCHETTI

Spicy Italian sausage ragout, Parmesan, basil cress

SEAFOOD ORECHETTI

Rose sauce, mussels, baby shrimps, scallops, fennel, preserved chilies, parsley, parmesan

SPICED CHICKPEA AGNOLOTTI

Braised cabbage, eggplant labneh, crispy chickpea, Tabbouleh



Mains

HARISSA & YOGURT MARINATED GRILLED CHICKEN SUPREME

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

TRUFFLE FRIED CHICKEN

Cornbread, truffle purée, braised Swiss chard, grilled baby corn, cabbage slaw, hot sauce

GRILLED BEEF TENDERLOIN & BEEF SHORT RIB CROQUETTE DUO

Chive and parmesan risotto, roasted cauliflower and broccoli, radish/green olive slaw, roasted baby mushroom jus

SOY GLAZED BEEF SHORT RIB

Cucumber mashed potato, pickled carrot slaw, spicy green bean, maitake mushroom, miso jus

PAN SEARED BRANZINO

Seafood risotto, baby shrimps, scallops, romesco sauce, grilled broccolini and gem lettuce

PAN SEARED PINK GROPER

Stewed tomatoes and artichokes, parsnip puree, buttered fingerling potato, braised fennel, hollandaise

SWEET CHILI GLAZED SALMON

Cucumber mash, crispy brocoli florettes, water chestnuts, red miso hollandaise, fried taro

CASHEW/TOFU AGNOLOTTI VEGAN

Roasted garlic sweet potato purée, oven dried tomato, grilled artichoke, crispy panko

GRILLED MISO JAPANESE EGGPLANT VEGAN

Forbidden black rice, edamame, Gai lan, pickled cucumber, crispy eggplant, celery slaw

PAN SEARED CAULIFLOWER STEAK

Charred cherry tomato and artichoke heart ragu, truffle infused white bean purée, arugula pesto, crispy panko

NO SMALL FEAST

PLATED MEALS | WINTER
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Desserts

SUGAR SHACK

Maple pecan cake, bourbon maple ice cream, smoked maple syrup, bacon crumble, blood orange

VANILLA CHEESECAKE

Preserved peach, brown butter cookie crumble, balsamic reduction, Riesling jelly, fresh raspberry, lemon balm

CAMPFIRE S'MORES

Chocolate torte, graham crumb, burnt marshmallow ice cream, salted caramel

DE-CONSTRUCTED APPLE CRUMBLE

Calvados poached apple, salted butterscotch, lavender crumble, buttermilk ice cream

LIQUID NITRO CORN

Olive oil corn cake, spicy caramel, blackberry compote, table side spun ice cream, frozen popcorn