



the halliburton

HALIFAX'S BOUTIQUE HOTEL

## **Special Event Menus** Autumn & Winter Menus 2008 / 2009

Following are our special event menus for this season.

Please note that your guests will choose a selection from each course on the evening of your event.

Our chef has carefully created each menu to offer selection and a flow of flavors that will satisfy the most discerning palette. If you have special requests, please let us know. We will be most flexible to fine-tune the perfect menu for your event.

A pre-dinner cocktail reception in our cozy library complete with our chef's selection of hors d'oeuvres is a great way to start your evening with us.

### **Important information**

- Prices do not include beverages, HST or gratuity.
- Unless you instruct us otherwise, we will add a server gratuity of 18% of the before tax total to your bill.
- You must contact us at least 48 hours prior to the date of your event to confirm number of attendees.
- If your party should fall short of your guaranteed number, you will be charged \$15 per person under the guaranteed number.
- Menu items are subject to change in the event an ingredient is not available to us.
- We must know of any required special meals or food sensitivities at least 48 hours in advance.



CASUAL FINE DINING

**Evening Menu No. 1**  
(Three Courses)

*Organic delicata squash soup, duck confit and pepitas*

*Quebec abbey blue cheese, Hants County greens,  
almond, cranberry, star anise and port*

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*Roast spice brined pork tenderloin, wild rice pancakes  
parsnip and pommery mustard pan jus*

*Grilled darne of salmon, "lentil depuy", pinot noir and cream*

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*Alsatian apple tart, cider gastrique  
cinnamon maple whiskey ice cream*

\$46

**Evening Menu No. 2**  
(Three Courses)

*Sweet corn soup, queen crab cake, lotus root,  
smoked jalapeno crème fraiche*

*Warm salad of charred bison, burgundy onions,  
forest mushroom sauté*

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*Pancetta wrapped day boat halibut, wilted organic  
swiss chard, tarragon beet emulsion*

*Roast breast of free range chicken, sweet potato  
fontina polenta, sun dried tomato madeira jus.*

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*Lemon verbena panna cotta,  
drunk and sober berries*

\$48

**Evening Menu No. 3**

*(Three Courses)*

*Forest mushroom soup, caribou raviolis  
truffle-pistachio pesto*

*Grilled prosciutto wrapped goat cheese, pinenuts,  
organic greens, black currant tarragon vinaigrette.*

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*“Catch 24”:* freshest catch landed within 24 hours.

*Green peppercorn, pistachio crusted beef striploin,  
Yukon pave, rosemary shiraz jus.*

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*Raspberry chambord tart*

*\$50*

**Evening Menu No. 4**

*(Three Courses)*

*Grilled lamb tenderloin, beluga lentils, Bulgarian feta  
micro greens and tapenade.*

*Sautéed queen crab cakes, Asian slaw  
and spiced papaya*

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*The Trio: Halibut and sea scallops with lobster  
cannelloni, caramelized fennel and saffron*

*Beef striploin with braised short rib foie gras crust,  
root vegetable press and cabernet reduction*

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*Chocolate banana bread pudding  
with banana rum ice cream*

*\$52*

**Evening Menu No. 5**  
(Six course tasting menu)

*Pan seared queen crab cake on fingerling potato  
lobster salad, pommery tarragon aioli*

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*Forrest mushroom soup with braised lamb  
and truffled pistachio pesto*

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*Heirloom tomato goat cheese bread salad, Hants County  
greens, chiogga beets and lemon pepper vinaigrette*

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*Apple grappa sorbet, red chili apple crisp*

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*Roast breast of Muscovy duck, mascarpone polenta  
and black cherry ancho sauce*

—

*Alvada Madeira pot de crème with  
Tanzanine chocolate-cherry biscotti*

\$60

**A Sampling of our Chef's hors d'oeuvres**  
(subject to change)

*Grilled apricots with goat  
cheese and pistachios*

*Smoked salmon on knackerbrot  
with horseradish*

*'espresso-sized' soups*

*Grilled lamb tenderloin,  
red curry-cashew*

*Micro crab cakes, aioli  
and cucumber*

*Smoked duck breast, fruit  
chutney and corn*

\$16 - \$18 per dozen

## **Event Luncheon Service**

Event Luncheon Service  
(10 person minimum)

### **Luncheon Menu #1**

*Heirloom tomato bread salad, micro greens,  
pinenuts and lemon pepper vinaigrette*

*'Stories' seasonal soup*

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*Grilled darne of salmon, Asian slaw, sesame ginger vinaigrette*

*Roast pork tenderloin, quinoa pilaf, mango gastrique*

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*Flourless chocolate cake, spiced cassis sorbet*

\$29

### **Luncheon Menu #2**

*Grilled lamb tenderloin, Bulgarian feta, sun-dried tomatoes and olives*

*Pan seared sea scallops, yellow curry coconut broth*

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*Grilled beef striploin with sweet corn relish, potato pave,  
ancho-cherry ketchup*

*Halibut, bay scallops and shrimp in a fragrant Asian spice broth*

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*House churned ice cream, apricot almond biscotti,  
market berries*

\$33