



SAVOURY

Entrees - March 27th through April 2nd

Bengali Chicken Curry | Scallion Rice \$13 DF GF
Brisket | Mushroom Bolognese | Pappardelle \$14 GF DF
Smoked Trout Croquette | Choice of Side \$14

Entrees - April 3rd through 9th

Moroccan Salmon | Chermoula | Vegetable Saute GF \$14
Corn Feta Fritters | Ancho Cream | Salsa Verde | Side \$13
Rioja Beef Shortrib | Pappardelle | Smoked Chorizo | Coprin Mushroom \$14 DF

Entrees - April 10th through 15th

See our Easter menu for entertaining options

Trout | Spring Vegetable Hash | Arugula Pesto \$14 GF DF
Asparagus, Artichoke and Chevre Stuffed Chicken | Rhubarb Chutney \$13 GF
Mushroom Ravioli | Thyme Parmesan Cream | Leeks \$13

Entrees - April 18th through 23rd

Salmon Croquettes | Hall's Apple Slaw | Smoked Tomato Aioli \$14 GF
Rigatoni | Fennel Orange Lamb Ragu | Ricotta \$13 DF
Roasted Lemon Olive Chicken | Roasted Tomato | Side \$13 GF DF

Entrees - April 25th through May 1st

Moroccan Chicken | Preserved Lemon Yoghurt | Couscous Pilaf \$13
Panko Perch Filets | Pickled Ginger-Radish Tartar | Side \$14
Bourbon BBQ Brisket | Warm Potato Salad \$14 GF DF

Sides, Salads, and Daily Dinner Specials \$4.25 - \$15

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections
Cookies Ginger, Chocolate Chip, Peanut Butter, Oatmeal
Cranberry White Chocolate
Minis Tarts, Macaroons, Shortbread
Cakes, Tarts and Pies Choose from our daily selection

Lunch to Go:

Assorted Sandwiches and Wraps
Seasonal Salads, Protein Salads and Soups
Francesco's Coffee

Entertaining and Gifts

Grain crisps, Cheese Bites, Decorated Shortbread,
Jams and Chutneys, Candied Nuts, Savory Dips

Always Available

Sandwiches, Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savory Dips, Whole Roasted Chickens, Cookies, Squares, Granola,
Muffins, Cheese Scones, Fruit Scones

Artisan Products

Seed to Sausage Charcuterie, Pascale's Ice Cream,
Ishina Indian Cuisine, Fraktals Chocolate,
Pasta Tavola, Alska Maple Syrup, Hummingbird Chocolate
Nat's Bread, Bread n' Roses Bread,



STATIONARY PLATTERS

Artisan Cheese Platter \$120/\$60

A selection of artisan cheese.

May include Noble, smoked blue, Grey Owl, Clos St. Amboise
Accompanied by house chutney, candied nuts and dried fruit.

Served with sea salt crostini, baguette and grain crisps

Crudit  Platter \$45

A seasonal assortment of fresh vegetables
with our house curry dip and beet hummus

Epicuria Savoury Dips and Flatbread Platter \$60

Selection may include caramelized onion, smoked salmon,
fig and olive dip, Tuscan cheese, lemon artichoke, or beet hummus
Served with house sea salt crostini, baguette and grain crisps

*Please call to inquire or email catering@epicuria.ca
Platters serve: Large 25-30 guests | Small 12-15 guests
Presented on bamboo platters.*

Locally inspired Charcuterie Platter \$135/\$70

A selection of Seed to Sausage charcuterie,
duck prosciutto, rabbit terrine, duck rillettes and prosciutto.

Seasonal chutney, mustard and cornichons

Served with house sea salt crostini, baguette and grain crisps

Fish Platter \$160/\$80

Smoked salmon, candied salmon,

house smoked trout rillettes and chili garlic shrimp

Capers berries, cream cheese, dill, red onion and cornichons

Served with house sea salt crostini, pumpkinseed and grain crisps

Vegetarian Sushi Platter \$100/\$55

Selection of vegetarian maki rolls

Served with Ginger Soy Dipping Sauce, Pickled Ginger and Wasabi

75/40 Rolls **(not available Sunday's)**

Mini Dessert Platter \$60

Selection of chocolate caramel sea salt shortbread, lime coconut macaron,
carrot cake pop, and maple cream cheese tart. 48 pieces



EPICURIA CLASSICS

Chicken Pot Pie \$17.50
Curried Turkey Pie \$17.50
Lamb Feta Pie \$17.50
Tourtière \$16.50

Roasted Lemon Rosemary Chicken \$9.75
Chicken Marbella \$9.75
Indian Coconut Chicken \$9.75
Thai Chicken Curry \$9.75

Lamb Shank with Mushroom Bolognese \$13
Veal Meatballs with Artichoke and Olive \$9
Mushroom Asiago Strudel \$9.50
Italian Meatloaf \$9
Shepherd's Pie \$8.25
Vegetarian Chili \$6
Moroccan Lamb Tagine \$12
Beef Bourguignon \$10

Lasagna Bolognese \$18
Veal or Spinach Cannelloni \$7.25
Bolognese Sauce \$11

LOCAL ARTISAN PRODUCTS

Tavola Pasta

Meat Lasagne \$11.50
Vegetarian Lasagne \$11.50
Mushroom Ravioli \$16.99
Chicken Sage Ravioli \$16.99
Meat Ravioli \$14.99
Butternut Squash Ravioli \$16.99

Ishina Indian Dishes

Baingan Bharta \$10
Beef Curry \$10
Butter Chicken \$11
Chicken Korma \$11
Chicken Tikka Masala \$12
Channa \$7
Lamb Rogan Josh \$13
Naan Bread \$5
Saag Paneer \$10

Pascale's Ice Cream \$14