

PURE TASTE

JAMES

Plated Dinners

SOUPS

Created with our home made stocks
and the freshest ingredients, these soups are
just a sampling of the many we offer.

Potage St. Germaine

*a traditional French purée of baby green peas and
chicken stock finished with a touch of cream*

Gazpacho

*garden fresh vegetables served in a cool
tomato broth with a hint of balsamic vinegar*

Roasted Onion Bisque

*roasted onion & garlic pureed
with vegetable stock & a hint of Madeira*

Golden Butternut Squash Soup

*velvety smooth & full flavoured,
finished with just a hint of curry flavour*

Carrot, Orange & Fresh Mint Soup

really refreshing – enjoy hot or cold

Cream of Watercress

rich but light, with the fresh taste of watercress

Sorrel Soup

deliciously tart, dressed up hot or casually cold

Leek & Potato Soup

a classic and a crowd favourite

Asparagus Puree

*served with a drizzle of citrus cream
on offer when local asparagus is in season*

\$7.00

We are happy to customize a menu to suit your tastes.

Prices are per person unless noted and are exclusive of taxes. Prices subject to change. Minimum orders may apply.

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GREENS ET AL

Classic or cutting edge, our salads are prepared with organic baby greens and local produce when available.

Watercress & Rocket

*with pear, toasted walnut & parmesan
tossed in virgin olive oil & lemon juice*

Basil, Fig & Parma Ham

tossed in honey & lemon juice vinaigrette

Hearts of Romaine Caesar

*with or without thick cut bacon bits
& house made Parmesan croutons*

Red & Green Oak Leaf

*with toasted walnut, slivers of red onion
& rice vinegar dressing*

Arugula, Watercress & Belgian Endive

*with toasted pine nuts, fresh pear, and crumbled Danish
blue cheese dressed with poppy seed vinaigrette*

\$6.00 - \$8.00

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M A I N S

Savoury and succulent, ingenious and inspired,
these creations will satisfy the grandest appetites
and highest expectations.

*Oven Roasted Supreme of Herbed Chicken
served with a celery root mash and green & white asparagus tips*

*Ontario Pork Tenderloin
served with a cider reduction, stewed turnip & apple
and steamed beet tops*

*Beef Tenderloin with a Green Peppercorn & Madeira Cream
on a bed of roasted carrot, parsnip, onion
and a ragout of field mushrooms*

*Truffled Quails with Saba & Brandy
served on a bed of sautéed potato & braised leek*

*Roasted Game Hen Stuffed with Sausage, Fresh Sage and Apple
served with a medley of root vegetable
& roasted green beans*

*Dijon & Herbed Crusted Rack of Lamb
with sweet potato & Yukon gold mash together with braised rapini*

*Supreme of Atlantic Salmon
finished with a lemon balm beurre blanc on a bed of saffron
infused basmati rice accompanied by sauté of seasonal vegetables*

*Bay Scallops Pan Seared in Fresh Ginger Napped Butter
on a bed of wild mushroom risotto
with a julienne of carrot, parsnip and celery*

\$25.00 ~ \$35.00

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