



## **PRIVATE AND CORPORATE GROUP PACKAGES**

Located in the centre of Toronto's luxury neighbourhood  
– Rosedale, Sorrel Restaurant stands out as a gem with its intimate  
and chic ambiance, food that will satisfy a most discerning palate and  
unmatched service that is friendly, yet professional and attentive.

**PLEASE CONTACT US FOR BOOKING INQUIRIES AT:**  
[info@sorrelrestaurant.ca](mailto:info@sorrelrestaurant.ca) or 416 926 1010

### **CAPACITY**

Cocktails: maximum 120 or Seated: maximum 70

### **VENUE AVAILABLE**

Private or Semi-private





## SET MENU 1

\$65

### STARTERS

#### BUFALA MOZZARELLA

*vine-ripened tomatoes, basil, olive oil*

OR

#### ARUGULA SALAD

*shaved fennel, pomelo, parmigiano*

### MAINS

#### BRAISED SHORT RIBS

*root vegetables, natural reduction*

OR

#### SEARED CHILEAN SEA BASS

*sambuca beurre blanc, asparagus*

OR

#### DUCK CONFIT

*mustard sauce, Yukon mash, wilted spinach*

### DESSERTS

#### BREAD PUDDING

*caramel sauce, fresh local berries*

OR

#### CHOCOLATE TORTE

*ganache, crème anglaise*





## SET MENU 2

\$75

### STARTERS

#### SHARING PLATTERS

*Prosciutto, figs, goat cheese*  
*Bufala mozzarella, vine-ripened tomatoes, basil, olive oil*  
*Tuna sashimi, avocado and yellow tomato concasse*

### PASTA

#### TAGLIATELLE

*pomodoro fresco*

### MAINS

#### DRY AGED BEEF TENDERLOIN

*thyme jus, sautéed wild mushrooms, french beans*

OR

#### SEARED PACIFIC HALIBUT

*wilted sorrel, pancetta beurre blanc*

OR

#### BUTTERMILK MARINATED FRIED BABY CHICKEN

*purple kale, truffle honey*

### DESSERTS

#### BREAD PUDDING

*caramel sauce, fresh local berries*

OR

#### VANILLA BEAN CRÈME BRÛLÉE

OR

#### CHOCOLATE TORTE

*ganache, crème anglaise*





## SET MENU 3

\$85

### STARTERS

#### SHARING PLATTERS

*Prosciutto, figs, goat cheese*  
*Bufala mozzarella, vine-ripened tomatoes, basil, olive oil*  
*Tuna sashimi, avocado and yellow tomato concasse*  
*Shrimp tempura, wasabi aioli*

### PASTA

#### LOBSTER RAVIOLI

*sweet peas, prosecco butter, tomato fondue*

### MAINS

#### DRY AGED BEEF TENDERLOIN

*thyme jus, sautéed wild mushrooms, french beans*

OR

#### PAN SEARED CHILEAN SEA BASS

*sorrel beurre blanc, wilted spinach*

OR

#### MAGRET OF MUSCOVY DUCK

*confit of berries, fingerling potatoes*

### DESSERTS

#### BREAD PUDDING

*caramel sauce, fresh local berries*

OR

#### VANILLA BEAN CRÈME BRÛLÉE

OR

#### CHOCOLATE TORTE

*ganache, crème anglaise*





## **HORS D'OEUVRES SELECTION**

\$4 per piece

### **LOBSTER SPOONS**

*with cilantro and avocado*

### **SHRIMP TEMPURA**

*with chilli aioli*

### **TUNA TARTAR**

*with wasabi aioli*

### **CHICKEN BROCHETTE**

*with saffron*

### **FRENCHED LAMB**

*with mint and tomato fondue*

## **VEGETARIAN OPTIONS**

**MILLE FOGLIE OF ROASTED EGG PLANT AND CHEVRE**

**MUSHROOM GORGONZOLA FRITTER**

**TOMATO & BUFALA MOZZARELLA**





## **OPEN BAR PACKAGE**

\$12 per hour  
(minimum 5 hours)

**HOUSE WHITE WINE**

**HOUSE RED WINE**

**BEER**

**RUM**

**RYE**

**VODKA**

**SCOTCH**

**GIN**

**POP & JUICES**

**COFFEE/TEA**

*Please see our wine list for a comprehensive selection  
of exquisite wines available by the bottle.*

