

Beckta dining & wine

This December, we're providing a special chance for private dining events to celebrate the holiday season with lunch as well as dinner. Monday through Friday from December 2nd to 23rd, our Private Dining Room will be available during the day for groups of up to 20 people.

For these lunch bookings, we're offering a special two or three-course table d'hôte menu at a cost of \$35 or \$42 respectively per person, plus tax and gratuity. Executive Chef Mike Moffatt and Chef de Cuisine Katie Brown Ardington's seasonal menu is attached for your benefit. While there is no rental fee for the usage of our Private Dining Room, there is a minimum food and beverage expenditure for lunch of \$900 before tax and gratuity. As well, a 17% gratuity will be automatically added to the final bill or bills.

We at Beckta hope to be able to help you celebrate your holidays in style this year. For inquiries, please contact us directly at 613-238-7063 or by emailing info@beckta.com.



Private Dining Room

Lunch Menu

APPETIZER

Pork Terrine

Truffled Pork Terrine, House Pickles, Crostini and Mostarda

OR

Young Organic Salad Greens

Baby Lettuce, House Vinaigrette, Red Pear, Goat's Cheese and Crispy Shallot

OR

Soup

Made Daily from the Freshest Seasonal Ingredients

OR

Cured Icelandic Char

Candied Char Belly, Caraway Blini, Smoked Crème Fraîche, Orange Confit and Endive

MAIN COURSE

Confit of Chicken

Balsam Fir Scented Chicken Confit, Winter Squash Risotto, Cumberland Glaze and Rapini

OR

Old Cheddar Quiche

Brussels Sprout, Smoked Almond, Pickled Button Mushroom, Bone Marrow Butter, Baby Kale and Sauce Foyot

OR

Miso Pork Belly

Miso Braised Pork Belly, Citrus Relish, Mushroom Duxelles and White Bean Cassoulet

OR

Pappardelle

Pappardelle Pasta, Spaghetti Squash, Pomegranate, Brown Butter,
Toasted Walnut Oil, Grilled Leek and Radicchio

The above dishes make up the two-course table d'hôte menu for \$35 per person plus tax and gratuity. If desired, this can be changed to a three-course table d'hôte menu for \$42 per person plus tax and gratuity by adding the desserts below.

DESSERT

"Pure" Gelato

A Daily Selection of "Pure's" Finest

OR

Dark Chocolate Pot de Crème

Baileys Marshmallow, Gingerbread Cookie Crumble, Raspberry Syrup and Candied Mint Chocolate

OR

Artisanal Cheeses

Three Delicious Cheeses served with Accompaniments