



WINE BAR

**Private Dining ♦ Lunch Menus
Spring 2008**

At Crush Wine Bar, you will find two beautiful private dining rooms perfectly suited for corporate or casual clientele. The larger room accommodates up to 36 guests for a sit-down meal and the smaller room accommodates up to 18 guests.

Please select one of the following three menus for your guests to enjoy.

<p>Menu 1* \$36/guest</p> <p>Bibb Salad Lemon Dressing</p> <hr/> <p>Crush Burger Arugula, aged cheddar double smoked bacon & frites <i>or</i> Fish Pie Melted leeks, fine herb velouté & spring vegetables</p> <hr/> <p>Trinity Burnt Cream Lemon Shortbread</p>	<p>Menu 2* \$44/guest</p> <p>Daily Soup <i>or</i> Bibb Salad Lemon Dressing</p> <hr/> <p>Roast Halibut Saffron fennel, cherry tomatoes & black olives <i>or</i> Roast Chicken Peas, fava beans, fingerling potatoes & morel vin blanc</p> <hr/> <p>Chocolate & Caramel Coconib Ice Cream</p>	<p>Menu 3* \$52/guest</p> <p>Daily Soup <i>or</i> Grilled Bitter Lettuce Salad Buffalo mozzarella & sherry vinaigrette</p> <hr/> <p>10 oz Canadian Prime Beef Striploin Frites, rapini & red wine jus <i>or</i> Roast Tuna Loin Olive oil potatoes & caponata <i>or</i> Roast Chicken Peas, fava beans, fingerling potatoes & morel vin blanc</p> <hr/> <p>Rhubarb Puff Pastry Allumette</p>
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*All prices are subject to applicable sales taxes and a minimum service charge of \$175.00 or 18% of the net bill, whichever is greater.

*A vegetarian option of Minted Pea Ravioli with fava beans, green and white asparagus & tomato pistou will be added to your menu selection upon request.

*Menu subject to change due to seasonal availability.

For further inquiries, please contact Carla Mundwiler at 416-977-1234
or privatedining@crushwinebar.com