



food.ca

MAY 9th

MOTHER'S DAY DINNER

DELIVERY INCLUDED[^]

Your virtual host
MICHAEL BLACKIE

A evening of entertainment & creative cuisine

COCKTAIL + LITTLE BITES

Jamieson maple whiskey sour
maple syrup . egg white . Jamieson whiskey
lime bitters . limonata

Black olive + caper tapenade palmier
+
Steamed barbacoa beef tamale
roasted onion + jalapeno jam

WINE

17' CABERNET MERLOT

Seasons . Niagara Peninsula . VQA . Ontario . Canada

THE MENU

One

Rocket leaves + crisp shallots
torched spiced gouda cheese brûlée
flaked applewood hot smoked salmon trout

Two

Green pea + pulled ham hock soup
pecorino + pecan gremolata

Three

Pan seared Sea Scallops
caper + garlic confit butter sauce . jasmine rice

Four

White truffle + fennel + green pea risotto
crisp guanciale . maldon salt . EV olive oil . lemon zest

Five

Braised beef short rib
duck fat mash potato
blackberry & ginger gastrique

Six

Spiced lemon ricotta cake
miso caramel . sesame snap tuile



Book online now
@nextfood.ca

- Curated video showing each step of the dinner by Chef Blackie.
- We offer complimentary delivery or pickup
- Handcrafted cocktail per guest .
- Six course plated dinner.
- Bottle of wine with dinner.
- 2 x little bites per guest.
- Creative cuisine.

\$90 per person[^]

[^] Pricing is exclusive of tax + 18% gratuity. Delivery is subject to NeXT's defined area