



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 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.*

