

# Petite Thuet Holiday Take Out Menu



## Selection of Appetizers

"Canadian Voyageur" - Charcuterie Platter <i>(All wild game personally hunted by Chef Thuet)</i>	\$8 per person
Festive Baked Brie	\$21
Smoked Salmon Plateau with Traditional Garnishes	\$56 <i>(small - 4 pp)</i> \$112 <i>(large - 8 pp)</i>

## House Specialties

"Canadian Voyageur" - Wild Game Tourtière	\$39
Traditional Tourtière Saguenéenne	\$25
Beef Tourtière	\$25
Christmas Tourtière	\$25
Quiche Lorraine	\$18
Smoked Salmon Quiche	\$18
Vegetarian Quiche	\$18

## Holiday Desserts & Specialty Breads

Traditional Alsatian Stollen	\$21
Minced Meat Pie	\$21
Traditional Dorchester Brandy-fed fruit cake	\$35
Rhum + Allspice Eggnog <i>(1 liter)</i>	\$25
Mulled Wine <i>(1 liter)</i>	\$25
Chef Thuets's 8-month-old Christmas pudding <i>(serves 6-8 pp)</i>	\$40
Brandy Butter <i>(to accompany your Christmas pudding)</i>	\$ 5

All our dishes will come packed in oven-ready containers and will be accompanied by Chef Thuet's reheating instructions.

Due to the volume of Holiday requests, please place your order for all your pastries and breads for December 22nd, 23rd and 24th, well in advance.

Please note that all orders are to be picked up from 10am onwards on December 23rd or 24th.

### Petite Thuet - Rosedale

1162 Yonge Street  
Toronto, Ontario | M4W 2L9  
Tues-Sat: 8am-7pm Sun: 8am-5pm  
416-924-2777

### Petite Thuet - Market District

244 King Street East  
Toronto, Ontario | M5A 1K1  
Sat - Sun: 9am - 3pm  
416-519-4847