



Example small plates from prior seatings and QR code to make your table reservation...

LAURENTIDE SMALL PLATE PARTY:

Small Plates at Laurentide is a relaxed party where you and your guests learn about and enjoy 4 food and wine sets over the course of 1-1.5 hours. Our menus are uniquely crafted, rotate seasonally, are terroir appropriate; with servings prepared in house and plated in ample proportions.

2-8 people can be accommodated at one seating.

We provide table service for each course, a small description of the food at presentation and 3 oz wine pairings each in succession. Outdoor patio table reservations will be available resuming in April.

DETAILS AND COSTS:

The 4-course prix fixe ticket price is \$40 per person plus an additional 20% gratuity.

Generally, a 3-day minimum advance notice is required for small plate parties.

1st reserve your table online (reserve 2 tables for parties over 4, up to 8).

This ensures your time slot.

Then call 231 994 2147 to reserve and confirm your small plates.

Food allergies and preferences can be discussed at this time.

Any extra wine by the glass, flights or regular price bottles at checkout desired by the guests would receive a 10% Small Plates Party Discount.

SPRING 2022 MENU

SMALL PLATES AND WINE PAIRINGS:

1st Course:

Mixed Spring Greens w Bubble de Bubble Vinaigrette
Wine Paring: Bubble de Bubble 2019

2nd Course:

Roasted Cauliflower Soup w Rosemary Garlic Crostini
Wine Pairing: Reserve Chardonnay 2017

3rd Course:

Braised Pork and Mushroom Medley Ragu on Polenta Cake
Wine Pairing: Pinot Noir 2020

4th Course:

Chocolate Pot de Crème w Apera Cherry Compote
Wine Pairing: Apera Dessert Wine