

Cuisine & Passion

A PLACE FOR YOU TO EXPERIENCE
THE ULTIMATE WAY TO ENTERTAIN



2297 ST. JOSEPH BLVD., ORLÉANS, ON K1C 1E7
613-845-1090 • WWW.CUISINEPASSION.CA • CHEFMARC@CUISINEPASSION.CA

Fun and food with Chef Marc!

*All classes are held at Cuisine & Passion
2297 St. Joseph Blvd.*

Cost: \$90 per person

Book now!

*If you would like to have a private class for
6-10 people, we can make arrangements.*

Call 613-845-1090 today!

Private classes can be held Monday to Saturday.

Classes run from 6:00 p.m. to 9:00 p.m. weekdays and 5:00 p.m. to 8:00 p.m. Saturdays.

Choose your menu...

Italian

Goat cheese gnocchi
Veal Milanese
Soft pana cotta with caramelized banana

A night in Tuscany

Panzanella (tomato-bread) salad
Veal involtini
Fresh tomato sauce
Spinach and ricotta ravioli
Tiramisu

Asian

Vietnamese summer roll
Cantonese lemon chicken
Gyoza salad
Sliced fruit

Balinese

Giant prawn spring roll with sweet and sour sauce
Grilled fish in banana leaf
Pumpkin custard with pandan leaf and sugar cane
sauce

Thai one on...

Hot and sour prawn soup
Chang Mai curry noodle
Spicy beef salad
Thai-style sliced fruit

Vegetarian

Buffalo mozzarella with grilled vegetables
Slow-roasted beetroot and balsamic glaze salad
Caramelize onion and potato frittatas

Backyard BBQ

Mini lamb burger on pita bread
Grilled Portobello salad with warm bacon dressing
Grilled marinate chicken breast on warm potato
salad

Backyard BBQ brunch

Grilled vegetable salad
Pickled vegetable salad
Marc's BBQ sauce
Dry rub
Grilled marinated Salmon with herbs



Tapas at home

Pork and vegetarian empanadas
Stuffed red pepper with goat cheese
Slow-baked tomato and ricotta cheese tartlets
Asparagus wrapped with prosciutto
Crab and potato cake

Summer in Paris

Warm mushroom salad with walnut dressing
Lamb sirloin Provencal
Purée of haricot blanc
Individual apple pie
Cardamom cream

French

Warm duck and lentil salad
steak au poivre
Gratin Dauphinois
Crème brûlée

Fish 1

Black mussels with white wine
Leeks and tomatoes
Diver's scallops wrapped with prosciutto
Baked salmon with herbs

Fish 2

Prawn and melon salad with crispy prosciutto
Seared catch of the day with spicy couscous
Pear poached in red wine

DON'T DELAY—BOOK TODAY!

THE FINE PRINT...

1. A deposit of 50 percent of the fee (\$45 per person) is required.
2. All bookings are fully transferable.
3. Cancellations must be made at least 48 hours in advance of the class or the deposit is forfeited.
4. A minimum of four people are required to hold a class. If a class is cancelled, you can reschedule or receive a full refund for your deposit.