

# salon

The team behind Alo Restaurant presents Salon, an exclusive room for private dining in Toronto's Yorkville neighbourhood. Salon, like Alo, is a space for fine dining that pairs the best seasonal ingredients with classic French technique. Salon's principal offering is a multi-course experience of either three or four courses complemented by a genuine sense of welcome.



Our multi-course menus are typically supplemented with a cocktail reception to start, with passed canapés, sparkling wine, and signature drinks. In addition to multi-course dinners, Salon hosts boutique events such as wine tastings, brand activations, corporate meetings and lunches. Salon has the capacity to comfortably accommodate up to a maximum of 34 guests for a seated dinner or 40 guests for a cocktail reception. Salon also caters off-site dinners and events.

### **Sample Canapé Selection**

*As part of your cocktail reception, select 3-4 canapés to be served. Priced per guest.*

Crispy Cauliflower, Chili, Tahini \$16  
Broccoli & Aged White Cheddar Spring Roll \$16  
East Coast Oyster & Sea Buckthorn Mignonette \$18  
Jamon Iberico, Sourdough, Tomato Jam \$18  
Bigeye Tuna Tartare, Miso, Cucumber \$18  
Beef Tartare & Périgord Black Truffle \$22  
Osetra Caviar & Yuzu Crème Fraîche \$28

### **Sample Four Course Menu**

*\$215 per guest.*

*Each course is individually plated.*

Hamachi Sashimi, Cincinnati Radish, Crème Fraîche, Dill

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Ricotta Ravioli & Périgord Black Truffle

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Snake River Farms Rib Cap, Shallot Confit, Chanterelle Mushroom, Beef Jus  
Bread & Butter

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Chocolate Tart, Buttermilk Sorbet, Salted Caramel

### **Sample Three Course Sharing Menu**

*\$180 per guest*

*The first course is served family style. The main course entrée is served individually with sides for the table.*

Wedge Salad, Chive Cream, Avocado, Wild Rice  
Beef Carpaccio, Mustard, Watercress, Chive  
Hokkaido Scallop Sashimi, Blood Orange, Pistachio, Fennel Pollen  
Burrata, Bitter Greens, Balsamic, Grilled Sourdough

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Beef Tenderloin, Confit Shallot, Chanterelle Mushroom, Beef Jus  
Cavatelli & Parmigiano-Reggiano  
Nova Scotia Lobster & Garlic Butter  
Bread & Butter

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Chocolate Tart, Buttermilk Sorbet, Salted Caramel

### Sample Three Course Plated Menu

*\$150 per guest*

*Each course is individually plated. The main course entrée is served with sides for the table.*

Wedge Salad, Chive Cream, Avocado, Wild Rice

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Beef Tenderloin, Confit Shallot, Chanterelle Mushroom, Beef Jus

Cavatelli & Parmigiano-Reggiano

Broccolini & Pickled Chili

Bread & Butter

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Chocolate Tart, Buttermilk Sorbet, Salted Caramel

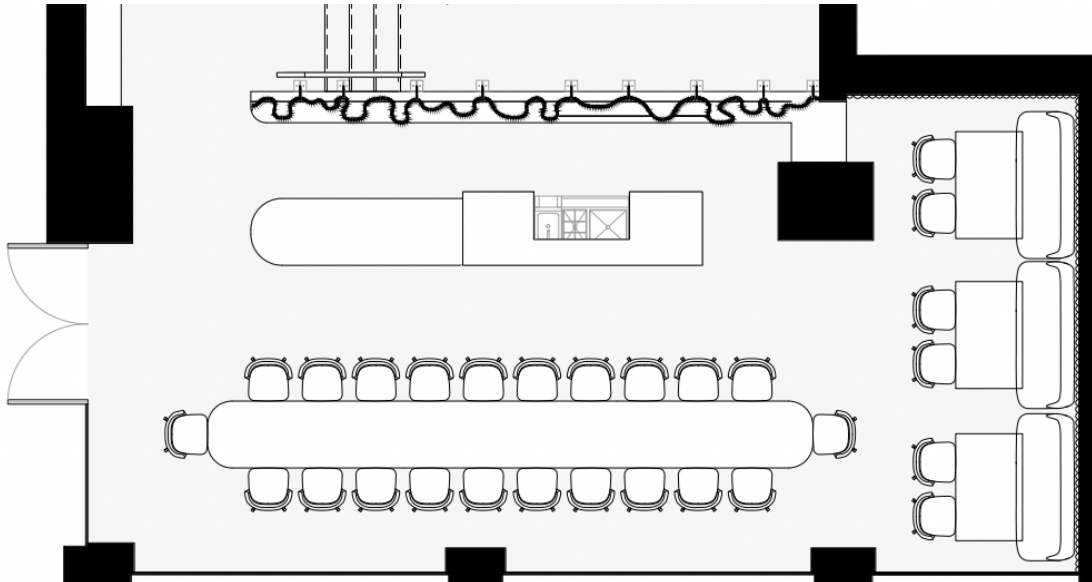
***We are pleased to work with you to design a tasting menu experience tailored to your event. Salon's Chef and event team are happy to coordinate a time to speak with you and plan your special menu.***

*Pricing begins at \$250 per guest.*

*Prices subject to change.*



## Floor Plan & Ambiance



## Sample Signature Drinks

### Pine to Palm

*Tanqueray gin, Campari, pineapple, fresh citrus*

### Longchamp

*Bulleit Bourbon, Pineau des Charentes, honey, fresh citrus, Angostura bitters*

### Painted Water

*Ketel One Vodka, lime leaf, sour grape, white peppercorn, fresh citrus*

### Improved Manhattan

*Lot 40 rye, sweet vermouth, maraschino, absinthe, Angostura bitters*

### Armagnac Old Fashioned

*Marie Duffau Armagnac, sugar, absinthe, Angostura & Peychaud's bitters*

### House Martini

*Tanqueray gin or Ketel One vodka, dry vermouth, lemon twist or olive*

