

**LETICIA SALES DE OLIVEIRA  
1840185**

**FINAL PROJECT  
-FOOD AND BEVERAGE OPERATIONS-**

**CHEF TIMOTHY BUDD  
CUL 252**

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## **MISSION STATEMENT**

Our mission is to always offer high quality health food in a warming and friendly ambient where you can feel the freshness of our ingredients.

## MENU

(Appetizer)

Tapioca dices

Tapioca Starch, Skinny Milk, Shredded Rennet Cheese, Buckwheat Flour, Cayenne Pepper.  
(1 portion: 12 small dices)

Fried or roast.

May be dipped in: Acai Sauce/ Orange-vinegar Sauce/ Sweet Chilli Sauce

Available at: Breakfast/ Lunch/ Dinner

Serve on a dim-sum plate and place a ramekin with sauce in the centre.



(Appetizer)

### The First Bruschetta

Sliced Toasted Baguette, Better Boy Tomato, Extra Virgin Olive Oil, Oregano, Basil, Balsamic Glaze, Garlic. (1 portion: 4 bruschettas)

Also available with Mozzarella Cheese.

Available at: Lunch/ Dinner

Serve on a rectangular wood tray, place olive oil, salt, pepper and balsamic and salad cutlery on the table.



(Entrée)

### Bobo de Pupunha (Pupunha Palm Cream with Steamed Rice)

Pupunha Palm, Shitake Mushrooms, Carrots, Coconut Milk, Parsley, Steamed Rice, Garlic, Onions, Black Pepper.

May be sided with Shredded Fried Potatoes.

It's a Vegan Option.

Available at: Lunch/ Dinner

Serve in a Coupe Bowl with Dinner Fork and Spoon, place Olive Oil, Salt and Pepper on the table. Serve Shredded Fried Potatoes in a side ramekin.



(Entrée)

### Fettuccine Alfredo with Roasted 'Orangy' Duck

Fettuccine Pasta, Parmesan Cheese, Fresh Cream, Lemon Zests, Orange Glaze, Duck Breast, Parsley.

Available at: Lunch/ Dinner

Serve in a Large Round, place olive oil, salt and pepper, dinner fork, spoon and knife on the table and offer to shred cheese at the table to the customer.



(Dessert)

### Brigadeiro with Strawberry and Caramel Foam

Dark Chocolate, Condensed Milk, Strawberry, Caramel Foam. (1 portion = 45 grains of brigadeiro, 3 strawberry small cubes and Caramel Foam until the top)

Also available with Diet Condensed Milk and Diet Caramel Foam.

Available at: Breakfast/ Lunch/ Dinner

Serve in glass on a Saucer with a Dessert Spoon together and a glass of water. If serving more than one, place on a dim-sum plate.



\*The image is similar, but in the place of the caramels are the strawberries and in the place of the mousse is the brigadeiro.



(Dessert)

Sorbet with fruits and mint

Banana base, fruit, mint. (1 portion = 50 grains of sorbet)

Flavors: raspberry, kiwi, passion fruit.

It's a Vegan Option.

Available at: Breakfast/ Lunch/ Dinner

Serve in glass on a Saucer with a Dessert Spoon together and a glass of water. If serving more than one, place on a dim-sum plate.



## MENU EXPLAINED BEFORE, DURING AND AFTER MIS EN PLACE

(Appetizer)

Tapioca dices

Tapioca Starch, Skinny Milk, Shredded Rennet Cheese, Buckwheat Flour, Cayenne Pepper.  
(1 portion: 12 medium dices)

Fried or roasted.

May be dipped in: Acai Sauce/ Orange-vinegar Sauce/ Sweet Chilli Sauce

Available at: Lunch/ Brunch/ Dinner

Serve on a dim-sum plate and place a ramekin with sauce in the centre.

MEP (Before Service):

- Prepare the dough, place it in a flat container with wrap plastic around it, cover it with wrap on top.
- Store the dough at 40F/ 4C for at least 3 hours.
- Take it out from the fridge, cut into medium dices and storage it again, not letting the dices to touch each other.
- **Storage it, using this settings, for maximum 4 days. If the dices get pinkish, discard it.**
- Check if all the dip sauces bottles are filled up and ensure back up bottles are available at the station and storage at 40F/ 4C minimum.
- Ensure that the material needed to plate (dim-sum plate and ramekin) are available at the station
- Ensure there is a glove's box at the station
- Ensure there is absorbent paper enough at the station

FOH Preparation: Ensure that the material needed to plate (dim-sum plate and ramekin) are available at the station

MEP (During Service):

FOH Preparation: Serve on a dim-sum plate and place a ramekin with sauce in the centre. Place salad forks and napkins on the table for the patrons. Inform kitchen if it's an appetizer or if it can go together with the main plates.

To Deep Fry

- Have the oil heated to 356F/ 180C

- Prepare a plate with absorbent paper (that needs to be shifted after each use) on the station to dry the oil from the tapioca dices
- Ensure you take it out from the fridge 3-5 minutes before deep-frying

### To Roast

- Have the oven pre-heated to 554F / 290C

FOH Preparation: Inform the patrons that's a plate roasted at the moment to ensure the quality of the texture, so it will take at least 10 minutes to be ready.

### MEP (After Service):

- Ensure the deep-fryer is clean and off, after discarding the oil correctly
- Ensure dices are correctly storage
- Ensure dip sauces are correctly storage
- Ensure that the material needed to plate (dim-sum plate and ramekin) are available at the station
- Ensure there is a glove's box at the station



## (Appetizer)

### The First Bruschetta

Sliced Toasted Baguette, Better Boy Tomato, Extra Virgin Olive Oil, Oregano, Fresh Basil, Balsamic Glaze, Garlic. (1 portion: 4 bruschettas)

Also available with Mozzarella Cheese.

Available at: Lunch/ Brunch/ Dinner

Serve on a rectangular wood tray, place olive oil, salt, pepper, balsamic and salad cutlery on the table.

#### MEP (Before Service):

- Prepare the mix of tomatoes, extra virgin olive oil, oregano, basil and balsamic glaze
- Storage the mix at 40F/ 4 C, in a closed container
- Storage the Mozzarella Cheese between 34F/ 1C and 40F/ 4C
- Slice and roast the bread, tossed with olive oil, at 248F/ 120C for 10 minutes
- Storage the bread in a container not allowing air to get in touch so the crunch texture remains.
- Clean and cut the fresh Basil to garnish.
- Ensure that the material needed to plate (wood tray) are available at the station
- Ensure there is a glove's box at the station

FOH Preparation: Ensure that the material needed to plate (wood tray) is available at the station.

#### MEP (During Service):

- Ensure that the bread slices are available. If it's about to finish, inform kitchen staff or produce more, once it takes 10 minutes at least.

FOH Preparation: Serve on a wood tray and place olive oil, salt, pepper, balsamic and salad cutlery on the table for the patrons. Inform kitchen if it's an appetizer or if it can go together with the main plates. Inform kitchen if the Bruschetta is to be made with Mozzarella Cheese.

#### MEP (After Service):

- Discard all the bread slices not used
- Storage correctly the tomatoes mix
- Storage the fresh Basil between humid paper sheets at the fridge at 40F/ 4C

FOH Preparation: Take out the Olive oil, Salt, Pepper and Balsamic from the table, if the next orders do not meet those seasonings/dressings.



## (Entrée)

### Bobo de Pupunha (Pupunha Palm Cream with Steamed Rice)

Pupunha Palm, Shitake Mushrooms, Carrots, Coconut Milk, Parsley, Steamed Rice, Garlic, Onions, Black Pepper.

May be sided with Shredded Fried Potatoes.

It's a Vegan Option.

Available at: Lunch/ Dinner

Serve in a Coupe Bowl with Dinner Fork and Spoon, place Olive Oil, Salt and Pepper on the table. Serve Shredded Fried Potatoes in a side ramekin.

MEP (Before Service):

- Prepare all the bobo of the day (50 minutes) and split in 2 portions (lunch and dinner). Lunch portion must be hot hold at 140F/ 60C or warmer. Dinner portion must be cooled down fast, by keeping the Bobo in a steel bowl and whisking it with an ice ladder, then storage it at the fridge between 34F/ 2C and 40F/ 4C. When reheating the Bobo for dinner it needs to reach the temperature of 165F/ 74C and then be hot-hold at 140F/ 60C.
- Prepare the Steamed Rice for Lunch and latter prepare the Steamed Rice for Dinner. Keep Rice hot-hold at 140F/ 60C or warmer for maximum 3 hours.
- Chop all the Parsley to garnish and keep it refrigerated at the station.
- Prepare the Shredded Fried Potatoes for the entire day and storage it at the station.

FOH Preparation: Ensure that the material needed to plate (Coupe Bowl and ramekin) is available at the station.

MEP (During Service):

- Ensure all the elements for this dish are available at the station before start plating, so it does not chill down the temperature.

FOH Preparation: Place Dinner Fork and Spoon, Olive oil, Salt and Pepper on the table.

MEP (After Service):

- Discard all rice not used in a gap of 4 hours.
- The Bobo not used and not reheated must be frozen to be used in the next week, the Bobo not used but already reheated must be discarded.

FOH Preparation: Take out from the table the Olive oil, Salt, Pepper and ensure the table is clean before offering the dessert.



## (Entrée)

### Fettuccine Alfredo with Roasted 'Orangy' Duck

Fettuccine Pasta, Parmesan Cheese, Fresh Cream, Lemon Zests, Orange-Vinegar sauce, Duck Breast, Parsley.

Available at: Lunch/ Dinner

Serve in a Large Round, place olive oil, salt and pepper, dinner fork, spoon and knife on the table and offer shredded cheese (that will be plated in a ramekin).

#### MEP (Before Service):

- Shred Parmesan cheese for the Alfredo Sauce and to be served with the pasta.
- Sanitize the Lemons.
- Prepare the Orange-Vinegar sauce.
- Chop the Parsley.
- Ensure all the ingredients are storage at the station.
- Slice the Duck Breasts.
- Prepare a marinade and place the Duck Breasts portions in, each one in a different portion bag, then storage it at the fridge between 34F/ 2C and 40F/ 4C.

FOH Preparation: Ensure that the material needed to plate (Large Round and Ramekin) is available at the station.

#### MEP (During Service):

- Ensure all the elements for this dish are available at the station before start plating, so it does not chill down the temperature.

FOH Preparation: Place Dinner Fork, Spoon and Knife, Olive oil, Salt and Pepper on the table. Offer Shredded Cheese.

#### MEP (After Service):

- Clean the station.
- Ensure all the ingredients are correctly storage.

FOH Preparation: Take out from the table the Olive oil, Salt, Pepper and ensure the table is clean before offering the dessert.





## (Dessert)

### Brigadeiro with Strawberry and Caramel Foam

Dark Chocolate, Condensed Milk, Strawberry, Caramel Foam. (1 portion = 45 grains of brigadeiro, 3 strawberry small cubes and Caramel Foam until the top)

Also available with Diet Condensed Milk and Diet Caramel Foam.

Available at: Lunch/ Brunch/ Dinner

Serve in glass on a Saucer with a Dessert Spoon together and a glass of water. If serving more than one, place on a dim-sum plate.

#### MEP (Before Service):

- Sanitize and dice the Strawberries. Store them in a container with lip at the fridge at 40F/ 4C
- Prepare the Brigadeiro and place it in pastry bags. **Place the Diet version in a different color bag.** Store at the fridge at 40F/ 4C. **Do not storage at 35F/ 2C because It will be too hard to manipulate**
- Ensure back ups will be ready at the station correctly storage.
- Prepare the Foam using the foam maker
- Ensure backups of liquid foam and compressed air are at the station. Ensure the liquid foam is storage at fridge temperature (40F/ 4C)

FOH Preparation: Ensure that the material needed to plate (glass, saucer, dim-sum plate) is available at the station.

#### MEP (During Service):

- Ensure the glass is clean
- Ensure the foam is ready to be used

FOH Preparation: Ensure you provided a Dessert Spoon to the patron. Serve it along with a glass of water. Inform kitchen if the patrons ordered the Diet version. Ensure the table is clean before serving the dessert.

#### MEP (After Service):

- Storage the Brigadeiro correctly
- Store the Liquid Foam correctly
- Discard all Foam that was not used
- Discard all diced Strawberry that was not used

FOH Preparation: Inform patrons the bill is to be payed at the cashier, not at the table.



\*The image is similar, but in the place of the caramels are the strawberries and in the place of the mousse is the brigadeiro.

## (Dessert)

### Sorbet with fruits and mint

Banana base, fruit, mint. (1 portion = 50 grains of sorbet)

Flavors: raspberry, kiwi, passion fruit.

It's a Vegan Option.

Available at: Lunch/ Brunch/ Dinner

Serve in glass on a Saucer with a Dessert Spoon together and a glass of water. If serving more than one, place on a dim-sum plate.

#### MEP (Before Service):

- Prepare the Sorbets and place them in shallow containers, so it will be better to spoon them off
- Storage the Sorbet between 23F/ -5C and 32F/ 0C
- Sanitize the fruits to garnish
- Ensure the mint to garnish is clean and correctly chopped and storage in a temperature of 40F/ 4C

FOH Preparation: Ensure that the material needed to plate (glass, saucer, dim-sum plate, spoon) is available at the station.

#### MEP (During Service):

- Ensure the glass is clean
- Ensure the spoons to plate are clean and in a container with hot water, so it is possible to shape the Sorbet to plate.

FOH Preparation: Ensure you provided a Dessert Spoon to the patron. Serve it along with a glass of water. Inform kitchen if the flavor(s) ordered. Ensure the table is clean before serving the dessert.

#### MEP (After Service):

- Storage the Sorbet correctly
- Storage the fruits correctly
- Discard all the chopped mint that was not used
- Clean the station

FOH Preparation: Inform patrons the bill is to be payed at the cashier, not at the table.



## JOB DESCRIPTIONS

### (1) Bartender

**Caramão Restaurante**



<b>Job Title:</b>	Bartender	<b>Job Category:</b>	Food and Beverage & Culinary
<b>Department/Group:</b>	Food & Beverage Operations	<b>Job Code/ Req#:</b>	Job Code/ Req#
<b>Location:</b>	1234, Food Avenue	<b>Travel Required:</b>	No
<b>Level/Salary Range:</b>	16\$/hour	<b>Position Type:</b>	Full-time, part-time
<b>HR Contact:</b>	Leticia 604 888 7777	<b>Date Posted:</b>	12/19/2019
<b>Will Train Applicant(s):</b>	Yes	<b>Posting Expires:</b>	01/19/2020

<b>External Posting URL:</b>	<a href="http://caramaorestaurante.com.ca/external.posting">caramaorestaurante.com.ca/external.posting</a> 12/22/2019 - 01/19/2020
<b>Internal Posting URL:</b>	<a href="http://caramaorestaurante.com.ca/internal.posting">caramaorestaurante.com.ca/internal.posting</a> 12/19/2019 - 01/19/2020

Applications Accepted By:	
<b>EMAIL:</b> hiringatm@caramaorestaurante.com Subject Line: Bartender Intention	<b>MAIL:</b> Leticia Oliveira Caramao Restaurante 1234, Food Avenue Vancouver, BC V4R 7C5

Job Description
<p><b>ROLE AND RESPONSIBILITIES</b></p> <ul style="list-style-type: none"> <li>• Preparing alcoholic or non-alcoholic beverages for bar and patrons</li> <li>• Interacting politely with patrons</li> <li>• Making recommendations of drinks</li> <li>• Checking patrons' ID to confirm they are legally age to drink</li> <li>• Restocking bar inventory</li> <li>• Keeping the station always clean</li> <li>• Comply with all food and beverage regulations</li> </ul> <p><b>QUALIFICATIONS AND EDUCATION REQUIREMENTS</b></p> <ol style="list-style-type: none"> <li>1. High School Degree</li> <li>2. Food Safe Level 1 (one) Certificate</li> <li>3. Serving It Right Certificate</li> </ol> <p><b>PREFERRED SKILLS</b></p> <ol style="list-style-type: none"> <li>1. Experience working as Bartender</li> <li>2. Knowledge of a second language</li> </ol>

ADDITIONAL NOTES
We have a motivated and friendly team, if you feel you can fit it, join us!

<b>Reviewed By:</b>	Pedro Hermano	<b>Date:</b>	12/15/2019
<b>Approved By:</b>	Leticia	<b>Date:</b>	12/15/2019
<b>Last Updated By:</b>	Leticia	<b>Date/Time:</b>	12/22/2020

## (2) Server

### Caramão Restaurante



<b>Job Title:</b>	Server	<b>Job Category:</b>	Sales
<b>Department/Group:</b>	Sales Department	<b>Job Code/ Req#:</b>	2222
<b>Location:</b>	1234, Food Avenue	<b>Travel Required:</b>	No
<b>Level/Salary Range:</b>	14\$/hour	<b>Position Type:</b>	Full-time, part-time
<b>HR Contact:</b>	Leticia 604 888 7777	<b>Date Posted:</b>	12/19/2019
<b>Will Train Applicant(s):</b>	Yes	<b>Posting Expires:</b>	01/19/2020

<b>External Posting URL:</b>	<a href="http://caramaorestaurante.com.ca/external.posting">caramaorestaurante.com.ca/external.posting</a> 12/19/2019 - 01/19/2020
<b>Internal Posting URL:</b>	-

<b>Applications Accepted By:</b>	
<b>EMAIL:</b> hiringatm@caramaorestaurante.com Subject Line: Server Intention	<b>MAIL:</b> Leticia Oliveira Caramao Restaurante 1234, Food Avenue Vancouver, BC V4R 7C5

<b>Job Description</b>
<p><b>ROLE AND RESPONSIBILITIES</b></p> <ul style="list-style-type: none"> <li>• Presenting menus, serving and helping customers select food/beverages</li> <li>• Providing excellent quality experience to patrons</li> <li>• Checking patrons' ID to confirm they are legally age to drink</li> <li>• Preparing restaurant tables with special attention to sanitation and order</li> <li>• Take and serve orders</li> <li>• Helping and collaborating with all the staff (other expo and kitchen/bar staff)</li> <li>• Deal with problems happily and with positive attitude</li> <li>• Checking the bills before handling to the clients</li> </ul> <p><b>QUALIFICATIONS AND EDUCATION REQUIREMENTS</b></p> <ol style="list-style-type: none"> <li>1. High School Degree</li> </ol> <p><b>PREFERRED SKILLS</b></p> <ol style="list-style-type: none"> <li>1. Experience working as Server</li> <li>2. Knowledge of a second language</li> <li>3. Patience personality</li> </ol>

<b>ADDITIONAL NOTES</b>
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<b>Approved By:</b>	Leticia	<b>Date:</b>	12/15/2019
<b>Last Updated By:</b>	Leticia	<b>Date/Time:</b>	12/22/2020

### (3) Cook

## Caramão Restaurante



<b>Job Title:</b>	Cook	<b>Job Category:</b>	Food, Beverage & Culinary
<b>Department/Group:</b>	Food & Beverage Operations	<b>Job Code/ Req#:</b>	3333
<b>Location:</b>	1234, Food Avenue	<b>Travel Required:</b>	No
<b>Level/Salary Range:</b>	14\$/hour	<b>Position Type:</b>	Full-time, part-time
<b>HR Contact:</b>	Leticia 604 888 7777	<b>Date Posted:</b>	12/19/2019
<b>Will Train Applicant(s):</b>	Yes	<b>Posting Expires:</b>	01/19/2020

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<b>Applications Accepted By:</b>	
<b>EMAIL:</b> hiringatm@caramaorestaurante.com Subject Line: Cook Intention	<b>MAIL:</b> Leticia Oliveira Caramao Restaurante 1234, Food Avenue Vancouver, BC V4R 7C5

<b>Job Description</b>
<b>ROLE AND RESPONSIBILITIES</b> <ul style="list-style-type: none"><li>• Arranging workstations with equipments and ingredients</li><li>• Preparing ingredients to be used to cook</li><li>• Plating and garnishing dishes</li><li>• Checking ingredients' quality</li><li>• Collaborating with other employees (cooks, servers)</li><li>• Monitoring stock</li><li>• Following all sanitations procedures</li></ul>
<b>QUALIFICATIONS AND EDUCATION REQUIREMENTS</b> <ol style="list-style-type: none"><li>1. High School Degree</li><li>2. Food Safe Level 1 (one) Certificate</li><li>3. 1 Year Experience as cook</li><li>4. Good communications skills</li><li>5. Good team player</li></ol>
<b>PREFERRED SKILLS</b> <ol style="list-style-type: none"><li>1. Culinary Art Diploma</li></ol>

<b>ADDITIONAL NOTES</b> <p>We have a motivated and friendly team, if you feel you can fit it, join us!</p>
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<b>Approved By:</b>	Leticia	<b>Date:</b>	12/15/2019
<b>Last Updated By:</b>	Leticia	<b>Date/Time:</b>	12/22/2020



## (4) Dishwasher

<b>Job Title:</b>	Dishwasher	<b>Job Category:</b>	Food, Beverage & Culinary
<b>Department/Group:</b>	Food & Beverage Operations	<b>Job Code/ Req#:</b>	4444
<b>Location:</b>	1234, Food Avenue	<b>Travel Required:</b>	No
<b>Level/Salary Range:</b>	14\$/hour	<b>Position Type:</b>	Full-time, part-time
<b>HR Contact:</b>	Leticia 604 888 7777	<b>Date Posted:</b>	12/19/2019
<b>Will Train Applicant(s):</b>	Yes	<b>Posting Expires:</b>	01/19/2020

<b>External Posting URL:</b>	<a href="http://caramaorestaurante.com.ca/external.posting">caramaorestaurante.com.ca/external.posting</a> 12/19/2019 - 01/19/2020
<b>Internal Posting URL:</b>	-

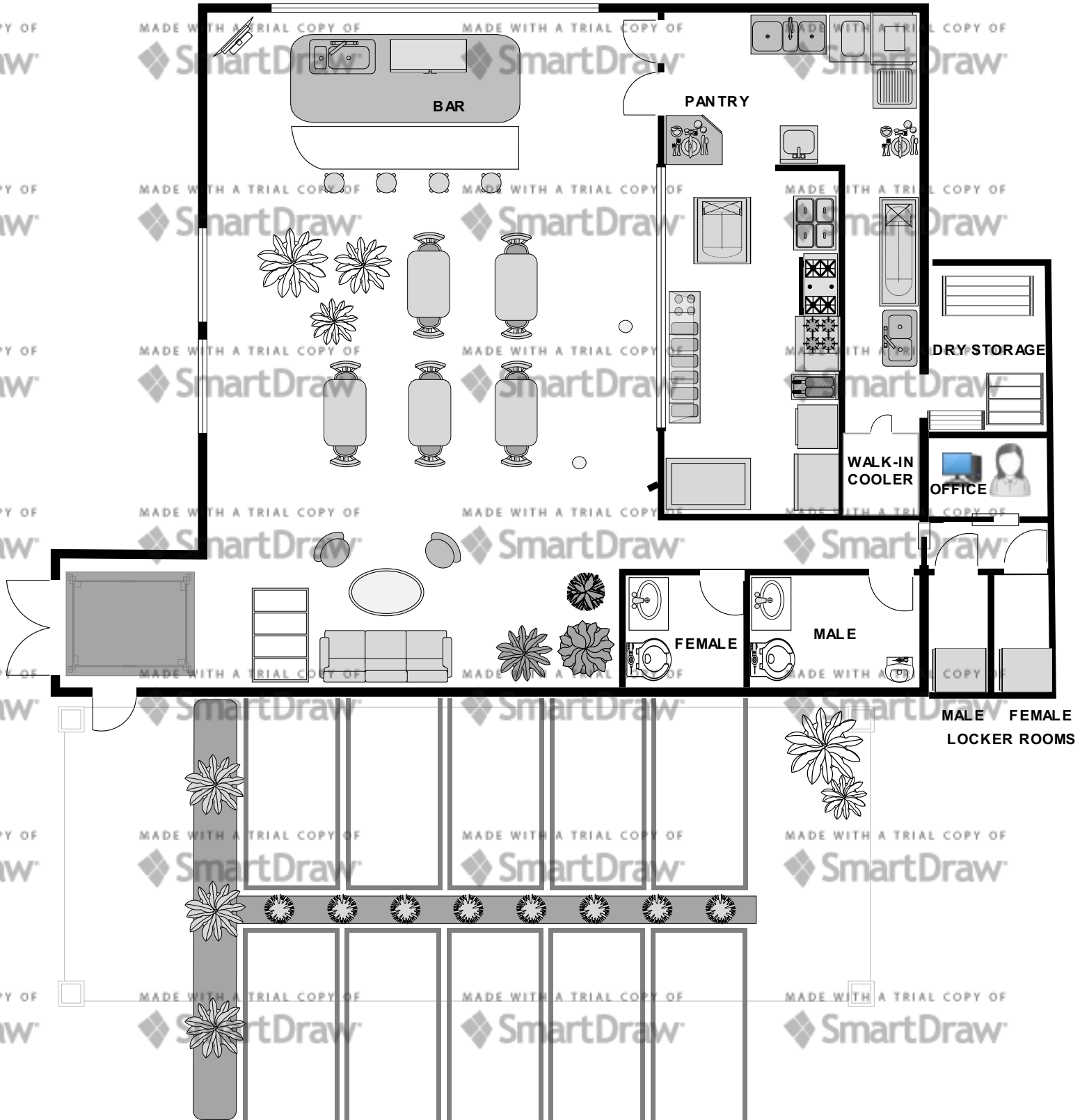
<b>Applications Accepted By:</b>	
<b>EMAIL:</b> hiringatm@caramaorestaurante.com Subject Line: Cook Intention	<b>MAIL:</b> Leticia Oliveira Caramao Restaurante 1234, Food Avenue Vancouver, BC V4R 7C5

<b>Job Description</b>
<p><b>ROLE AND RESPONSIBILITIES</b></p> <ul style="list-style-type: none"> <li>• Ensuring kitchenware, dishes and cutlery are clean</li> <li>• Hand-washing specific items</li> <li>• Load and unload dishwashing machines</li> <li>• Keeping cleaning supplies available stocked</li> <li>• Collaborating with other employees (cooks, servers, bar)</li> <li>• Arranging workstations before the preparation</li> <li>• Storing equipment, kitchenware, dishes and cutlery properly</li> <li>• Removing kitchen garbage</li> <li>• Checking if dishwashing machines are working well</li> <li>• Always checking the chemicals used</li> </ul> <p><b>QUALIFICATIONS AND EDUCATION REQUIREMENTS</b></p> <ol style="list-style-type: none"> <li>1. Time management skills</li> <li>2. Attention to sanitation rules</li> <li>3. Able to follow instructions</li> <li>4. Able to help with other tasks asked during the shift</li> </ol>

<b>ADDITIONAL NOTES</b>
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<b>Last Updated By:</b>	Leticia	<b>Date/Time:</b>	12/22/2020

# FLOORPLAN



## **STYLE OF SERVICE**

The service will follow the Sit-down style, which means that the servers will be responsible of take orders, serve food, check the level of experience patrons are having and also the payment, by the end. The intention with this is to make customers feel comfortable and well-assisted while having their meal, proportioning everything they need to this and then making them comeback not only because of the quality of the food, but also for the high-level and friendly service.

The restaurant will be able to sit 19 (nineteen) guests at a time, split in 5 (five) deuces, 1 (one) sofa with 3 (three) seats and 2 (two) armchairs (with a coffee table between) and 4 (four) seats at the bar. So, for the service to be well done, the idea is to have at least 3 servers, what will direct 6,3 (six and a third) patrons per server and also the 2 (two) bartenders will be able to take care of the 4 (four) customers seated at the bar while about drinks and other bar items, what will expedite the waiter's service. The dishes orders of these clients seated at the bar will be taken by the walking-servers.

The idea is not to have a host/hostess, but the manager working as one, during the rush hours only. This way she/he will be able to analyze the business closely and be included in the customer-service everyday, being also one face of the team and knowing better who attends to the restaurant, so she/he will be able to report relatories about the watched progress of the team and will be able to develop ideas about what kind of benefits the restaurant can provide to society, as social programs or taking care of a local garden or something like this, that would pleasure the neighborhood or even the city, and consequently improve growth to the business.

## WINE PAIRING

(Appetizer)

### **Tapioca Dices**

Tapioca Starch, Skinny Milk, Shredded Rennet Cheese, Buckwheat Flour, Cayenne Pepper. (Fried or roast)

### **Wine: Leopoldina Terroir Chardonnay**

It is a Brazilian wine from Vale dos Vinhedos, RS. This wine presents notes of fruits such as apples and pears but also with the tropicals star fruit and pineapple, it harmonizes with the rennet cheese flavor prevailing in the appetizer. The wine also brings white chocolate and vanilla hints what matches good with the feeling left by the cayenne pepper because of the dices. The greasiness of the wine enhances the tapioca starch mass.

**Cost price of wine:** around CAD\$ 10 (this wine is not sold in Canada, but looking for similar price wines from close regions and they can be imported and end in a cost of CAD\$ 9.45).

**Selling price of wine:** CAD\$ 23.

(Appetizer)

**Bruschetta**

Sliced Toasted Baguette, Better Boy Tomato, Extra Virgin Olive Oil, Oregano, Basil, Balsamic Glaze, Garlic.

**Wine: Lídio Carraro Dádivas Espumante Brut**

Also a Brazilian wine, this is from Serra Gaúcha, RS. The acidity equilibrium that the wine possess harmonizes with the acidity on tomatoes, making a refreshing combination. It is also a dry, light body wine with citric fruit and floral aromas and it leaves a creamy sensation in mouth, ideal to be drunk with light dishes or appetizers.

**Cost price of wine:** CAD\$ 17.69

**Selling price of wine:** CAD\$ 40

(Entrée)

**Bobo de Pupunha (Pupunha Palm Cream with Steamed Rice)**

Pupunha Palm, Shitake Mushrooms, Carrots, Coconut Milk, Parsley, Steamed Rice, Garlic, Onions, Black Pepper.

**Wine: Weindorf Branco Suave**

As the dish has a mainly sweet flavor with salt hints, it pairs well with the Brazilian wine Weindorf. It is a fruity white wine made of Moscato (70%) and Lorena (30%) grapes. Brings a lot of aroma and sweet flavor to the mouth but keeping delicate and refreshing. It is a light body wine that pairs good with the Bobo flavor (which goes close to the bechamel sauce flavor, but even lighter).

**Cost price of wine:** CAD\$ 8.09

**Selling price of wine:** CAD\$ 20

(Entrée)

**Fettuccine Alfredo with Roasted Duck**

Fettuccine Pasta, Parmesan Cheese, Fresh Cream, Lemon Zests, Duck Breast, Parsley.

**Wine: Ermacora Pinot Bianco**

Alfredo sauce is made of cheese, cream and butter, this means that it harmonizes with a wine able to cut all this fat, all this creaminess, with an underlined acidity level. A fresh and bright white wine, as the italian XXX, will help to cut through the richness and be able to clean the palate, making the experience of the next bite ever better. Also because of the cheese flavor in the sauce, this white wine bringing fruity and floral hints will be a big chosen and also because of the white flesh of the chicken, that harmonizes good with white wine.

This pasta is paired with an italian wine once it is an italian dish. It make a lot of sense for brazilian culture to serve italian wine, once we have a big italian influence in our gastronomy and culture, in general.

**Cost price of wine:** CAD\$15.99

**Selling price of wine:** CAD\$ 38

(Dessert)

**Brigadeiro with Strawberry and Caramel Foam**

Dark Chocolate, Condensed Milk, Strawberry, Caramel Foam.

**Wine: Portento Licoroso Tinto**

Following the rule that the wine always must be more sweet than the dessert, we can harmonize this dish with this brazilian fortified wine inspired in Porto wine. It is in Sao Joaquim, SC, by a portuguese family who adopted Brazil in order to produce the most close to Porto style outside Portugal. The sweet from the condensed milk and the caramel foam will pair good with this red liquor wine, known by its good heavy body and marcant oak flavors. This wine also brings aromas of plum, figs, raisins, apricot, cocoa and spices. The acidity is structured, complex and great. The tannins levels are low and it feels long and persistent at the end.

**Cost price of wine:** CAD\$ 11.64

**Selling price of wine:** CAD\$ 25



(Dessert)

**Sorbet of fruits with mint**

Banana base, fruit, mint.

Flavors: raspberry, kiwi, passion fruit.

**Wine pairing with the Raspberry Sorbet: Espumante Salton Séries Moscatel**

**Wine pairing with the Kiwi and the Passion Fruit Sorbets: Vinho Aurora Colheita Tardia**

As the banana base is not even tasted in these sorbets, the predominant flavor is the fruity ones of each option of ice cream. All of them bring a hint of mint. When wine is paired with sorbet, it needs to be served in icy temperature to balance the sensation in mouth of the sorbet.

For the Raspberry Sorbet it is needed a wine that possess equal intensity of flavor and a fresh and lively palate. Most of the red wines will ruin the Raspberry flavor, so the right choice is a white one with fruity and floral aromas. This wine made in Serra Gaúcha, RS, Brazil is a Moscatel bases and bring these characteristics and it is a good match for this flavor of sorbet. It is a dessert wine.

**Cost price of wine:** CAD\$8.91

**Selling price of wine:** CAD\$ 19

For the Passion Fruit or the Kiwi Sorbets it is also needed a wine that possess equal intensity of flavor and a fresh and lively palate. Most of the red wines will ruin these citrus flavor fruits and the right choice would be the white late harvest Aurora. This wine brings aromas between nuts, white flowers, dry fruits and honey, an it possess a velvety body (heavy), what brings to the mouthfeel richness while incorporating the sorbet texture together. Is a wine produced in Serra Gaúcha, RS, Brazil.

**Cost price of wine:** CAD\$ 10.35

**Selling price of wine:** CAD\$ 23

## BAR MENU

### **-BEER-**

#### **Imports**

Corona Extra (355ml bottle)  
Heineken (350ml bottle)  
Budweiser (350ml bottle)  
Stella Artois (275ml bottle)

#### **Domestic**

Coors (355ml bottle)  
Kokanee (340ml bottle)  
Carling Black Label (340ml bottle)  
Labatt 50 (340ml bottle)

#### **Microbreweries**

Dogwood Brewing Organic IPA (355ml can)  
Brassneck Brewery Passive Aggressive Dry Hopped Pale Ale (355ml can)  
Britannia Brewing CO Ashore Rye Porter  
Bellwoods Brewery Grandma's Boy Wild Ale Blend With Niagara Shiro Plums  
(500ml bottle)

### **-WELL DRINKS-**

Tonic and gin  
Whiskey and coconut water

### **-CALL DRINKS-**

Fever-tree and Tanqueray  
Jack Daniels Gold Label and fresh natural coconut water

**-PREMIUM SPIRITS-**

Bacardí Rum  
Porifidio Tequila

**-LIQUEURS-**

Amarula  
Stock Chocolate  
Licor 43  
Drambuie