

SAMPLE MENU

\$75 PER PERSON

PERLAGE ORGANIC PROSECCO 5 OZ GLASS

AMUSE BOUCHE - CHEF'S CHOICE

ROSEMARY & GARLIC FOCACCIA

FIRST COURSE choice of:

BURRATA

with pistachio, mint, poached pear and watercress

TROUT CRUDO

Ontario trout conserva with horseradish yogurt, fennel, dill and pickled chilli

PUNTARELLE SALAD

Roman wild chicory with anchovy dressing

SECOND COURSE choice of:

RISOTTO

arborio rice slowly cooked with gorgonzola, grilled treviso and caramelized pear

POLPO ALLA GRIGLIA

grilled octopus with fregola, stracciatella cheese, green peppercorn pesto

ARCTIC CHAR

pan seared Arctic char, celeriac puree, lentil ragu, crème fraîche, winter vegetable

LOBSTER TORTELLI

leek filled tortelli with a lobster butter sauce, finished with Nova Scotia lobster

DESSERT choice of:

AFFOGATO

hazelnut gelato, espresso, lady fingers finished with frangelico

FORMAGGIO

Italian cheese with seasonal accompaniment

CHOCOLATE BUDINO

spiced plum compote, salted maple crema, lady finger

BLOOD ORANGE PANNA COTTA

with pistachio crumble

VEGAN OPTION

AVOCADO CRUDO

HOUSE MADE FOCACCIA

BUCKWHEAT PASTA

with tuscan kale, yellow foot chanterelles, vegan butter, smoked vegan mozzarella

OR

RISOTTO

with vegan butter & cheese

BLOOD ORANGE SORBET

with cointreau



UFFICIO