

EVENING FISH & SEAFOOD TABLE D'HÔTE MENU

OFFERED EXCLUSIVELY TUESDAY THROUGH THURSDAY

\$69

APPETIZER

SCALLOP CEVICHE, LIME, CHIVES, MANGO CHUTNEY

OR

SALMON CRUDO, SESAME SEEDS, , PONZU AND YUZU VINAIGRETTE INFUSED
WITH GINGER & FRESH CHILIES

OR

OCTOPUS CARPACCIO, PUTTANESCA VINAIGRETTE

OR

BURRATA WITH WATERMELON AND CHERRY TOMATO SALAD

INTERMEZZO

OYSTERS (6), RASPBERRY MIGNONETTE **+18**

OR

L'OSSO SHRIMP COCKTAIL **+34**

MAIN COURSE

LINGUINI FINI, THREE JUMBO SHRIMP, GARLIC AND OIL, WITH FRESH CHILIES

OR

RISOTTO WITH CLAMS, SPINACH, CANADIAN LOBSTER TAIL, BASIL-INFUSED OIL

OR

HANDCRAFTED CRAB RAVIOLI IN A SAFFRON & PROSECCO SAUCE TOPPED WITH A LOBSTER TAIL

OR

SURF & TURF L'OSSO, 4 OZ FILET MIGNON WITH A LOBSTER TAIL

OR

CANADIAN PRIME JUNIOR RIBEYE WITH SAUTÉED MUSHROOMS AND A BORDELAISE SAUCE

DESSERTS

OLIVE OIL CAKE , MASCARPONE CREAM, VANILLA ICE CREAM, RASPBERRY COULIS

OR

GELATO OF THE DAY WITH A BISCOTTO