

EVENING TABLE D'HÔTE

OFFERED EXCLUSIVELY TUESDAY THROUGH THURSDAY

\$59

APPETIZER

BURRATA, MULTI COLOURED CHERRY TOMATOES, AVOCADO, BALSAMIC REDUCTION

OR

SALMON CRUDO, SESAME SEEDS, RADISHES, PORTO VINAIGRETTE

OR

FRIED CALAMARI , BOMBA MAYONNAISE, FRESH CHIVES

INTERMEZZO

OYSTERS (6), RASPBERRY MIGNONETTE +18

OR

L'OSSO SHRIMP COCKTAIL+34

MAIN COURSE

RAVIOLI STUFFED WITH RICOTTA & BURRATA, BUTTER & SAGE SAUCE, CRISPY PANCETTA,
TOASTED WALNUTS

OR

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

OR

VEAL SCALLOPINI WITH WILD MUSHROOM RAGU, PORCINI CREMA SERVED
WITH YUKON GOLD MASHED POTATOES

OR

ROASTED BLACK COD SERVED WITH LENTILS, SEAFOOD INFUSED BROTH

OR

CANADIAN PRIME JUNIOR BUTCHER CUT OF THE EVENING

DESSERTS

SEMI-FREDDO DUO, MINI CANOLI

OR

MASCARPONE CARROT CAKE

GLASS OF WINE – WHITE OR RED \$10