



VALENTINE'S DAY MENU

\$85

ANTIPASTI L'OSSO

TUNISIAN OCTOPUS CARPACCIO, MEDITERRANEAN FLAVOURS, BALSAMIC GLAZE

OR

BURRATA, FENNEL SALAD, CARA CARA ORANGE, CRUSHED ALMOND, PEAR MOSTARDA

OR

ENDIVE SALAD, GORGONZOLA FOAM, CANDIED PECANS

OR

VITELLO TONNATO CLASSICO

INTERMEZZO +\$18

FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE

OR

FOIE GRAS TORCHON, BRIOCHE LOAF, FIG MARMALADE

OR

BRAISED OSSO BUCO RAVIOLI, VEAL REDUCTION,
PARMIGIANO REGGIANO SHAVINGS

MAIN COURSE

DOPPIO RAVIOLI; BUTTERNUT SQUASH & RICOTTA,
BLACK PERIGORD TRUFFLE SAUCE, CRISPY SAGE LEAVES

OR

PAN SEARED SCALLOPS, PARSNIP PUREE, CHANTERELLE MUSHROOM, PANCETTA

OR

SPINACH RISOTTO WITH PORCINI, SEARED SHRIMP, SHELLFISH OIL

OR

ROASTED CHILEAN SEA BASS, CAPERS, PISTACHIO, FRIED ARTICHOKE

OR

ROASTED CRUSTED RACK OF LAMB, PEARL ONIONS,
CARMELIZED CARROTS, MINT-INFUSED DEMI GLACE

OR

SURF N TURF L'OSSO; FILET MIGNON BONE-IN WITH A 4 OZ CANADIAN BAKED LOBSTER TAIL
+10\$

DESSERT

TIRAMISU LIMONCELLO WITH RASPBERRY AND CHOCOLATE

OR

CHOCOLATE FONDANT WITH HAZELNUT ICE CREAM

OR

PASTRY CHEFS DELIGHT

