



FRIDAY, FEB 13 & SATURDAY, FEB 14

TWO SERVICES

6PM & 8PM

VALENTINE'S DAY MENU

\$79

ANTIPASTI L'OSO

TUNISIAN OCTOPUS CARPACCIO, MEDITERRANEAN FLAVOURS, VINO COTTO

OR

AVOCADO, RED ONIONS, VINE RIPE TOMATOES, BURRATA, GRILLED TUSCAN BREAD, BASIL OIL

OR

TUNA CRUDO "MI CUIT" ASIAN FLAVOURS

INTERMEZZO

OYSTERS (6), RASPBERRY MIGNONETTE +\$24

OR

L'OSO PRIME BEEF TARTARE SERVED WITH ROASTED BONE MARROW +\$24

OR

PAN SEARED FOIE GRAS, BRIOCHE BREAD, PORTO GLAZE, DRIED PRUNES+\$24

MAIN COURSE

RISOTTO WITH CHANTERELLES MUSHROOMS, SPINACH, SAUTÉED SHRIMP, SHELLFISH OIL

OR

BRAISED SHORT RIB RAVIOLI, SAGE, FRESH PÉRIGORD TRUFFLE SHAVINGS

OR

ROASTED CHILEAN SEA BASS, PITTED BLACK OLIVES, CAPERS, TOASTED PINE NUTS

OR

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

OR

SURF N TURF, CANADIAN PRIME FILET MIGNON 6 OZ, LOBSTER TAIL

DESSERT

DULCE DE LECHE LAVA CAKE , VANILLA ICE CREAM

OR

CHEF'S INSPIRATION

