

LUNCH TABLE D'HÔTE

APPETIZER

SLOW ROASTED CHERRY TOMATOES, CARAMELIZED PEACHES, BUFFALO, MOZZARELLA,
TOASTED WALNUTS

OR

CEASAR SALAD, CRISPED IBERICO HAM, CROUTONS, PARMIGIANO REGGIANO

OR

LUMACHE PASTA WITH A SPICY BOLOGNESE

INTERMEZZO

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

OR

CLASSIC SHRIMP COCKTAIL **+34**

MAIN COURSE

RISOTTO WITH SAFFRON, GREEN PEAS, SPINACH, ASPARAGUS, LEMON ZEST AND MASCARPONE
32

OR

LINGUINI FINI WITH SHRIMPS, CLAMS, GARLIC, ANCHOVIES, TOASTED SEASONED BREADCRUMBS
36

OR

GRAIN-FED CHICKEN BREAST ALLA PARMIGIANA
39

OR

CANADIAN LOBSTER SALAD, FENNEL, AVOCADO, BLOOD ORANGES,
TAMARI & MUSTARD VINAIGRETTE
44

OR

ROASTED MILK-FED VEAL CHOP , CRISPY SHALLOTS, ROSEMARY & GARLIC JUS
49

COFFEE & TEA INCLUDED