

WINTERLICIOUS^{OM}

Produced by  TORONTO

\$65.00 per person plus tax and gratuity

APPETIZER (choice of)

(GF-gluten free)

Soup of the Day (GF, can be vegan)

Buffalo Mozzarella, Roasted Beets, Candied Walnuts, Orange, Radicchio, Pickled Winterberry (GF)

Wild Mushroom Arancini, Pomodoro Sauce, Mix Greens, Balsamic Reduction (vegetarian)

Poached Pear, Feta Cheese, Pistachio Brittle, Torched Fig, Mix Greens, Basil, Honey Gastrique (GF)

Truffled Beef Carpaccio, Crispy Capers, Parmigiano, Crostini, House Pickles (Can be GF, DF)

Arugula, Shaved Pecorino Cheese, Cucumber, Black Fig, Cherry Tomato, Dijon Balsamic Vinaigrette (GF, can be vegan)

ENTRÉE (choice of)

Pan Seared Atlantic Salmon, Green Beans, Roasted Beet, Parsnip Puree, Beluga Lentils & Quinoa, Chive Oil (GF)

Red Wine Tomato Braised Lamb Shank, Brussel Sprouts, Heirloom Carrot, Parmesan Polenta, Mint Lemon Gremolata (GF)

Goat Cheese & Spinach Stuffed Chicken Breast, Green Beans, Heirloom Carrot, Parsnip Puree, Honey Chicken Jus (GF)

Shredded Duck Confit, Radicchio, Wild Mushrooms, Cherry Tomato, Pappardelle Pasta, Chili, Duck Jus
Zucchini "Pasta", Green Pea Puree, Sundried Tomato, Kalamata Olives, Walnuts, Garlic (Vegan)

DESSERT (choice of)

Tiramisu, Raspberry Coulis

Fried Zeppole "Doughnuts", Pistachio, Honey (Vegan)

Saffron Coconut Pannacotta, Orange Syrup, Toasted Coconut Flake (Vegan, GF)

Sorbet of the Day (Vegan, GF)