

VALENTINE'S DAY

CHOOSE A PRIMO, SECONDO & DOLCE - \$79pp

With Selected Wine Pairings - \$120pp

Piattini: Crostini - white bean & truffle

2 glasses of prosecco to start

PRIMO

Panzanella Caprese

vine ripened tomatoes, burrata, arugula
tuscan bread, aged balsamic

Veal Carpaccio

dijon aioli, pickled vegetables, bread crisps
parmigiano-reggiano

Scallops

U-10 scallops wrapped with pancetta
beurre blanc, herb emulsion

Truffled Sunchoke Soup

cappalletti stuffed with fior di tartufo
pea purée

THE ART OF SHARING

Antipasto

Platter For Two

+ \$10 PER ADDITIONAL GUEST

signature meatballs, caprese
burrata & prosciutto, salumi
wild mushroom arancini
seafood salad, caponata
roasted bone marrow

SECONDO

THE ART OF SHARING

Carne e Pesce Platter For Two

+ \$15 PER ADDITIONAL GUEST

18oz New York steak
lobster tail, sautéed prawns
wild mushroom gnocchi
roasted vegetables

Lobster Ravioli

atlantic lobster tails, sunchokes
tarragon brandy reduction

Truffle Spaghetti & Meatballs

truffle cream sauce, herbed ricotta
shaved truffles

Roasted Sablefish

bianco risotto, clams, tomatoes
white wine, thyme

Eggplant Parmesan

breaded eggplant, tomato coulis, burrata
parmigiano-reggiano, baby arugula

Canadian Prime Beef Tenderloin

squash & torta di mascarpone ravioli
seasonal vegetables, red wine jus

DOLCE

Chocolate Terrine

valrhona chocolate, raspberry gelato
pistachio macaron

Red Velvet Cake

creme anglaise, berry compote

