

SUMMERLICIOUS^{OM}

JULY 5 - 21, 2024

Produced by  TORONTO

Appetizer

WE ARE HAPPY TO PROVIDE VEGAN OR VEGETARIAN DISHES BY NOTICE.

Caesar Salad

Diced Romaine Lettuce, Rosemary Croutons, Home-made garlic Caesar dressing, Fresh Grated Parmesan Cheese

Hydro organic Sun Valley micro green salad

Dry Cranberry, Citrus Vinaigrette. Pomegranate, Crushed Walnut

Crab & Lobster Tian Salad

Spicy Avocado Guacamole, Brandy Mayonnaise, Tobiko

Burrattini cheese

Fresh figs, Walnut, Homemade Nuts Free Pesto, Aged Balsamic Reduction Infused Figs

Classic Beef Tartare

Hand cut raw AAA Beef Tenderloin, Dijon Mustard, Truffle oil, Quail egg, Tete de Moines Cheese

Main Dish

all dishes made by order so please allow our kitchen the time to prepare your dinner.

all sauces are G-F

Burst Burrata & Ricotta Ravioli

Saffron Creme Sauce, Fresh Grated Parmesan, Homemade Nuts Free Pesto, Crushed Walnut.

Steak & Frits

Prime Rib Eye aged 21 days, French Green Pepper Corn demi glace, Hand cut Fries tossed in Truffle Salt and Parmesan Cheese

Surf & Turf

Prime Filet Mignon, Black Tiger Shrimp, Merlot reduction demi glace,

Royal Cornish Hen

Boneless, Assorted Mushroom Truffle oil Demi glacé, Truffle Potato Galette.

Mediterranean Seabass Filet

Grilled, Citrus- Saffron coconut emulsion, Wasabi Potato Galette

Dessert

All Dessert Are Homemade

Leche Flan

Lemon Choux au Craquelin

Belgium Royal Chocolate Mousse

Homemade Ice Creme Or Sorbet

Please check with your server for the daily flavor