

N E W Y E A R S E V E

2017

PRONTO

Please choose one

LOCAL ORGANIC GREENS

triple crunch mustard, pumpkin seeds, dried fruit, Banyul's vinaigrette
or

LOBSTER "CAPPUCCINO"

olive oil fried calabrese, lemongrass foam
or

KALE AND ROMAINE HEARTS

buttermilk dressing, Grana Padano, crispy prosciutto
or

BAKED ONTARIO GOAT CHEESE

peach and ghost pepper jelly, baby arugula
or

PORCINI MUSHROOM RISOTTO

cacio e pepe broth, garlic fried spinach

SECONDO

Please choose one

SICILIAN STUFFED GAM HEN

tomato jam, charred lemon jus
or

N.B.C BLACK LAGER BRAISED LAMB SHANK

saffron risotto, minted gremolata, pan jus
or

PORCINI DUSTED ATLANTIC SALMON

Marc's mushrooms, roasted cauliflower, red wine butter
or

SLOW BRAISED ANGUS SHORT RIB

white truffle mashed Yukon golds, marsala jus
or

FRUIT OF THE SEA

pan seared scallop, 1/2 Atlantic lobster, and jumbo prawn
lobster ravioli, toasted pine nut brown butter
or

UPPER CANADA RICOTTA GNUDI

garlic fried kale caramelized cauliflower, parsnip purée

DOLCE

GRAND FINALE

a tasting of 5 mini desserts

THE RAINBOW ROOM

by Massimo Capra

BUON APPETITO

Executive Chef John Casciato

Menu items subject to change to ensure freshness and quality.