



MENU DI CAPODANNO 2018

Five-Course Menu

\$179 Per Person

Select Two Antipasti

FUNGHI

mushrooms, foie gras ice cream, gooseberry

or

CAPELANTE

seared scallop, celery roots, Champagne sauce, caviar

or

TOPINAMBUR

sunchoke soup, Truffalina goat cheese, truffle

or

ASTICE

Canadian lobster, charred grapefruit, cold pressed cucumber, beet, fennel

Primi

RAVIOLI 'DEL PLIN'

braised duck stuffed ravioli, foie gras sauce, stracciatella

or

FUSILLI

homemade fusilli pasta, cacio e pepe, lobster, rapini

or

RISOTTO

carnaroli rice, brown butter, sage, parmigiano reggiano foam



Secondi

FILETTO

pan seared fillet mignon, beets, blueberry, lardo

or

AGNELLO

pan seared Ontario rack of lamb, confit lamb shoulder, chicory, shallots, black garlic

or

ZUPPA DI PESCE

pan seared seafood, fish bisque, crème fraiche

or

MELANZANA

roasted eggplant, parmigiano reggiano, ricotta, roasted market vegetables

Dolce

SEMIFREDDO

dark chocolate semifreddo gianduja, white chocolate parfait, chocolate sponge

or

BABA NAPOLITANO

limoncello, baba sponge, ricotta mousse, pistachio, citrus emulsion

or

XMAS TIRAMISU

mascarpone mousse, sponge coffee, winter berries compote