

TABLE D'HÔTE | LUNCH MENU

APPETIZER

AVOVADO, TOMATO, RED ONION SALAD TOPPED WITH BURRATINA

OR

GRILLED CALAMARI, ON A MESCLUN, FENNEL AND CLEMENTINE SALAD, CITRUS VINAIGRETTE

OR

BUTTERNUT SQUASH SOUP WITH HERBED CROSTINI, PARMIGIANO REGGIANO

INTERMEZZO

FRESHLY SHUCKED OYSTERS (6), RASPBERRY MIGNONETTE **+18**

MAIN COURSE

RIGATONI VEAL RAGU, CREAM, ROASTED GARLIC, PECORINO CHEESE

29

OR

RICOTTA-FILLED PAPPARDELLE, PANCETTA, ONIONS, CRUMBLIED WALNUTS, AND BASIL OIL

32

OR

CANADIAN PAN-SEARED SCALLOPS, MUSHROOM SAUTEED, MARSALA REDUCTION

39

OR

RISOTTO WITH SAFFRON, SPINACH, ROASTED LAMB CHOPS, ROSEMARY, GARLIC, DEMI GLACE

42

OR

FILET MIGNON JUNIOR CUT, MASHED POTATOES, PEPPERCORN SAUCE

47

COFFEE, TEA INCLUDED