



WINTERLICIOUS^{OM}

JANUARY 27-FEBRUARY 9, 2017

Produced by  TORONTO

three-course lunch 23.

excludes tax and gratuity

appetiz^{ers}

BLACK-EYED PEA SOUP

smoked ham hock, collard greens, chive sour cream

or

AGED CHEDDAR & SPINACH TURNOVER

arugula, caramelized honey, jalapeño, dill crema

or

WINTER WALDORF SALAD

100km beets, Granny Smith apples, raisins, walnut aioli

or

ROMAINE SALAD

pickled squash, rye croutons, buttermilk blue cheese dressing

mains

FOGO ISLAND MANHATTAN CHOWDER

line-caught cod, clams, fennel, salsa verde, touton biscuit

or

BEEF DIP SANDWICH

whisky-braised brisket, caramelized onions, giardiniera, au jus

or

CHICKEN SCALLOPINI

escarole, Bartlett pear, cranberry and black mustard vinaigrette

or

GARGANELLI PASTA

charred dandelion, Pecorino, chestnut

desse^{rts}

DEVILLED CHOCOLATE CAKE

ganache frosting, vanilla bourbon crème anglaise

or

PEANUT BUTTER PANNA COTTA

banana bread, Southern Comfort cream, candied peanuts

or

ONTARIO AGED GOAT CHEESE

caramelized honey, preserved fruit compote