



# Valentine's Dinner & Brunch

## DINNER

A LA CARTE | \$65/PERSON

FAMILY STYLE | SERVES 4-6 | \$249

### CHEESE & SALUMI BOX

International Cheese, Salumi, Hockley Honey, Pickled Vegetables  
& Freshly Baked Focaccia

### 1ST COURSE

Nduja Baked Oyster

Herb & Cheese Crust, Shallot Mignonette

or

Beet Salad

Frisee, Pickled Beets, Goat Cheese Crumble & Candied Walnuts

### 2ND COURSE

Potato & Leek Soup

Paprika Oil, Herb Croutons

### 3RD COURSE

Braised Beef Short Ribs and Garlic Chilli Shrimps

Scalloped Potatoes, Winter Veggies, Braising Sauce

### 4TH COURSE

Salted Caramel Chocolate Tart & Raspberry Mousse

Chocolate Soil, Raspberry Fluid & Edible Flowers

### ADD ON

Nduja Baked Oysters - \$2/piece

Bottle of Red, White or Sparkling Wine - prices can be found [here](#)

Dinner is to be picked up in the lobby on Feb 13 & 14 from 5 PM to 10 PM | Order must be placed by February 10 | Applicable taxes apply

**CALL 416-548-8130 TO ORDER**



## BRUNCH

A LA CARTE | \$29/PERSON

Breakfast Pastries  
*Croissant, Muffin & Danish*

Freshly Squeezed Orange Juice

Fruit Cup

### EGGS BENEDICT

*Sourdough, Spinach, Asparagus and Mushrooms, Poached Organic  
Eggs in Hollandaise*

*or*

*Sourdough, Beet Cured Smoked Salmon, Roasted Mushrooms,  
Poached Organic Eggs in Hollandaise*

### SIDES

*House Spiced Potatoes  
Crispy Bacon – 3 slices*

Brunch is to be picked up in the lobby on Feb 14 & 15 from 10 am to 12:30PM |  
Order must be placed by February 10 | Applicable taxes apply |

**CALL 416-548-8130 TO ORDER**