

*** amuse-bouche ***

- ◆ italian caprice stack on a parmesan shortbread with an aged balsamic drizzle
- ◆ spicy jerk shrimp offered on a banana leaf with a mango aioli
- ◆ velvety cool vichyssoise shows with snipped chives



*** 1st course ***

blackfriars famous woodland mushroom & port cheesecake with micro greens, baby arugula & toasted hazelnuts, finished with a port smear



*** 2nd course ***

roasted veal sweetbreads on a caramelized pear & fennel ragout with crispy prosciutto garnish and an aged sherry jellée



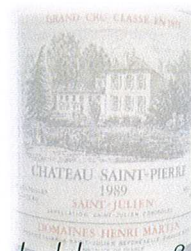
*** 3rd course ***

tandoori inspired grilled butter fish on a fresh orange, avocado, vidalia onion & drunken goji berry salad with a blood orange & avocado oil drizzle



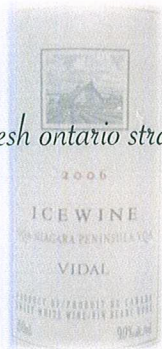
*** palate cleanser ***

Thai basil & ginger granita



*** main ***

muscovy duck breast atop roasted sweet potato risotto with a pomegranate chipotle chili sauce & local asparagus tips



*** dessert ***

fresh ontario strawberries with an ice wine sabayon with chocolate fig & almond biscotti

*** cheese tray ***

trio of fine aged cheese with candied pecans

