

La Terrazza

Welcomes Our Special Guests To

San Valentino

Sunday, February 14th, 2021

PRIMI

A choice of:

Duo di Burrata

*Avocado, vine ripened tomatoes, extra virgin olive oil, balsamic, fresh basil
Serrano ham, grilled crostini, wild baby arugula*

or

Carpaccio

*Thinly sliced raw Angus Reserve beef tenderloin, crispy capers,
black truffle vinaigrette, shaved asiago cheese, taro root chips*

or

Capesante

*Pan seared diver scallops,
celery root, crispy prosciutto – apple – fennel salad*

or

Brasato di Guancia

Barolo braised Wagyu beef cheeks, porcini mushrooms, parsnip purée, wild mushroom

or

Salmone e Caviale

Wild Canadian pacific smoked sockeye, Meyer lemon, crème fraîche, Yuzu caviar, German trout roe, northern divine caviar

MAIN COURSE

A choice of:

Filetto di Manzo

*Salt-pepper crusted Alberta Angus Reserve beef tenderloin,
fontina potato gratin, green asparagus*

or

Merluzzo Affumicato

*Extra virgin olive oil poached smoked black cod, swiss chard, toasted pine nuts, charred Meyer lemon,
green onion - potato croquette, rainbow chard*

or

Anatra (3 Ways)

*Roasted Brome lake duck breast, duck leg confit, seared foie gras,
brie - pecan tart, Frangelico emulsion*

or

Carbonara all'Aragosta

Spaghettoni, Atlantic lobster, double smoked bacon, green peas, parmesan cream

or

Risotto al Tartuffo

Creamy carnaroli rice, white truffle butte, fresh Perigord truffle

DOLCE

For 2

Chocolate covered strawberries

Tiramisu profiteroles,

Raspberry macarons,

Vanilla bean mini crème brûlée

Chocolate Truffles

Menu price: \$125.88 per person – excludes a 20% gratuity and applicable taxes

No food substitutions