

# VALENTINE'S DAY MENU



## WINE PAIRING

A sommelier-inspired selection of wines served throughout the experience.

**\$50**

*May Flowers*

FLORIST & STUDIO IN TORONTO & THE GTA

## Shishito Peppers **VG GF**

Asian sweet peppers, den miso

## Trio of Dressed Oysters **GF**

Ceviche dressing, shiso ponzu, mustard miso

## Beef Carpaccio **GF**

Crispy shallots, lime dressing, wasabi crema

## Grilled Diver Scallops **GF**

Coriander causa, anticucho butter

## Salmon and Yellowtail Parmesan Nigiri **GF**

Smoked aji amarillo, hot honey

## Wagyu Beef Udon Carbonara

Japanese noodles, rich yolk, shimeji mushrooms, crispy bacon, black pepper

## DESSERT

## Plantain Sticky Toffee Pudding

Caramelized white chocolate, vanilla ice cream, miso caramel, chocolate tuile

**\$145 per person**

**V** vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.





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