canto
at Christmas

prix fixe 125

One selection per course

per cominciare

Foie Gras with Citrus Sauce
brioche, caramelized pear

Seared Scallops
cauliflower purée, beetroot tartare, pickled mustard seed, apple & chive oil

Wild Mushroom & Truffle Tartlet
parmigiano cream, cranberry, crispy shallot

primi

Roast Pear & Arugula Salad
radicchio, ricotta salata, toasted hazelnuts, cranberry, balsamic-honey vinaigrette

Mezze Maniche alla Vodka
tomato cream sauce, chili, burrata, fresh basil

Spaghetti al Nero di Seppia con Calamari
confit cherry tomatoes, garlic, white wine, chili, parsley, lemon, extra-virgin olive oil

secondi

Traditional Roast Turkey
potato purée, herb stuffing, roast seasonal vegetables, gravy, cranberry-sage jus

Miso-Glazed Black Cod
parsnip purée, braised fennel, lemon gremolata, white wine butter sauce

Herb-Crusted Lamb Saddle Chop
roast fingerling potatoes, carrot purée, butter-braised leeks, glazed cipollini onions, red wine & port jus

Wild Mushroom Pithivier
duxelles, spinach, caramelized shallots, vegan golden puff pastry, truffle mushroom jus

dolci

White Chocolate & Raspberry Truffle Cheesecake
vanilla Chantilly

Pear & Ricotta Tart
maple mascarpone, amaretti crumble, cinnamon

Sticky Toffee Pudding
dates, orange, warm spices, toffee sauce, vanilla ice cream

price exclusive of HST and gratuity