

# WINTERLICIOUS<sup>OM</sup>

Produced by  TORONTO

## LUNCH MENU - \$34

### APPETIZER

#### CALAMARI A LA PLANCHA

Tender calamari, marinated in high-quality olive oil, garlic, fresh lemon juice, sliced garlic, then flash-seared a la plancha until perfectly tender. Served with a sprinkle of parsley, a subtle hint of piri-piri spice, and balsamic glaze.

#### PINTXOS MORUNOS

Andalucian inspired grilled chicken skewers. Served with a mojo verde, and a mojo picon. Garnished with a fresh lemon wedge and parsley.

#### BEETS, ROOTS AND SPROUTS

Local greens & berries, vegetable ribbons, freshly roasted red and yellow beets, strawberry vinaigrette, and local goat cheese.

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### MAIN COURSE

#### BIFANA

A classic portuguese pork sandwich featuring thinly sliced pork marinated in white wine, garlic and traditional spices, pan-fried and served on a soft portuguese bun, accompanied by torres black truffle chips and a dollop of hot mustard

#### CARBONARA

A classic roman pasta made with a silky sauce of egg yolks, aged pecorino romano, crisp pancetta and freshly cracked black pepper, all tossed with hot spaghetti

#### TUSCAN GNOCCHI

Local handmade gnocchi tossed aglio e olio with roasted artichoke hearts, kalamata olives fresh spinach, confit tomatoes, a splash of lemon and crumbled feta

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### DESSERT

#### CRÈME BRÛLÉE

Rich bourbon vanilla bean custard with a perfectly caramelized sugar crust, served with berries

#### ORANGE CARDAMOM OLIVE OIL CAKE

Fresh orange zest and cardamom in a fragrant and tender olive oil cake, served with fresh lemon mascarpone cream

#### BOUGATSA

Flaky, buttery phyllo pastry filled with warm, creamy custard, dusted with powdered sugar and crème fraîche

# WINTERLICIOUS<sup>OM</sup>

Produced by  TORONTO

## DINNER MENU - \$45

### APPETIZER

#### CALAMARI A LA PLANCHA

Tender calamari, marinated in high-quality olive oil, garlic, fresh lemon juice, sliced garlic, then flash-seared a la plancha until perfectly tender. Served with a sprinkle of parsley, a subtle hint of piri-piri spice, and balsamic glaze.

#### AUSTRIAN VENISON TARTARE

Finely hand-diced venison loin seasoned with smoked paprika and mixed with capers, shallots, cornichons, brandy and fresh herbs, finished with a sous-vide egg yolk and gherkin gel, and served alongside housemade grilled focaccia

#### CHAMPIÑONES AL AJILLO

A medley of local cremini, button and chestnut mushrooms sautéed with garlic, white wine, parsley and aleppo pepper, finished with crispy nutty beech mushrooms, and served with housemade grilled focaccia

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### MAIN COURSE

#### SHORT RIB STIFADO

Tender braised short rib with caramelized whole shallots in a spiced tomato sauce, served a top delicate orzo pasta

#### TUSCAN SWORDFISH

Pan-seared swordfish in a rustic sauce of confit cherry tomatoes, kalamata olives, capers and garlic, simmered with white wine and tomato, served atop bomba rice

#### MUSHROOM GNOCCHI

A mix of cremini, button and portobello mushrooms in a rich mushroom demi, paired with confit cherry tomatoes and housemade ricotta gnocchi

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### DESSERT

#### BAKLAVA CHEESECAKE

Layers of crisp phyllo and crushed pistachios with a rich, creamy cheesecake filling, finished with crunchy baklava pieces

#### ORANGE CARDAMOM OLIVE OIL CAKE

Fresh orange zest and cardamom in a fragrant and tender olive oil cake, served with fresh lemon mascarpone cream

#### BOUGATSA

Flaky, buttery phyllo pastry filled with warm, creamy custard, dusted with powdered sugar and crème fraîche