

FOOD DAY CANADA 2018

MENU DEGUSTAZIONE

STUZZICHINI

FARINATA *wild atlantic sturgeon caviar, stracciatella,
nova scotia lobster bottarga*

CRUDI

OSTRICHE *east coast oyster, fisherville farms arugula, preserved lemon,
white fish roe& 40-year barrel aged vinegar*

ALICI E ZUCCINE *raw adriatic anchovy, top tomato farms zucchini, pine nut,
sicilian capers & terre di san mauro olive oil*

ANTIPASTI

FIORI DI ZUCCA *b.c. halibut stuffed crisp zucchini blossom, lemon zabaglione*

SALUMI DI MARE *cured fish and shellfish, seasonal preserves*

PASTE

GNOCCHI D'ESTATE *saffron potato gnocchi, b.c. dungeoness crab,
emeralds grasslands farm butter, legumes, gremolata*

MACCHERONCINI DI CAMPOFILIONE *fresh angel hair pasta,
nova scotia lobster, brodo di mare, dill*

SECONDI

IPPOGLOSSO *emerald grasslands farm butter poached b.c halibut,
wild fennel, thyme infused brodo, tomato oil, pink peppercorn*

DOLCE

LIMONATA *fisherville farms ginger-infused limonata, goat milk gelato,
rosewood estates honey, bee pollen*

BIANCOMANGIARE *monforte dairy goat yogurt and amaretto pudding,
golden fig, vanilla infused terre di san mauro oil*

PICCOLA PASTICCERIA

ROB GENTILE
Chef Director

KRIS OKGEON LEE
Chef de Cuisine

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