yp dine PRESENTS

WINTERLICIOUS™

JANUARY 27-FEBRUARY 9, 2017 Produced by TORONTO

THREE-COURSE DINNER

choice of app, main & dessert
excludes tax & gratuity

28.

APPS

SEAFOOD CHOWDER
smoked haddock, shrimp, potato, corn

TUSCAN KALE & GEM LETTUCE SALAD (v)
blue cheese dressing, pickled carrots, toasted pumpkin seeds

ROASTED SQUASH & PESTO TART (v)
frisée, sherry vinaigrette

WARM PANCETTA & FONTINA GOUGÈRES
three pieces

MAINS

BRAISED BEEF SHORT RIB GNOCCHI
wilted mustard greens, gremolata, Parmigiano-Reggiano

CHICKEN COQ AU VIN
pearl onions, lardons, mashed celeriac & potato, red wine jus

SLOW–ROASTED ORGANIC SALMON
blood orange Hollandaise, warm potato salad,
tarragon, roasted beets

BARLEY & MUSHROOM RISOTTO (v)
rosemary, goat cheese, root vegetable chips

YELLOWFIN TUNA NIÇOISE SALAD
green beans, purple new potato, oven-dried tomato,
hard-poached egg, black olives, frisée

DESSERTS

CARAMELIZED CUSTARD TART (v)
raspberry coulis

THUNDER OAK GOUDA (v)
aged 2 years, crostini, quince jelly

BANANA TARTE TATIN (v)
fresh cream

WARM CHOCOLATE TORTE (v)
crème fraîche, berry coulis

FEATURE DRINKS

WINTER THYME PUNCH 1oz
Lamb's Spiced rum, ginger & thyme infused syrup, apple cider 8.

WINTER SANGRIA 3.5oz
red wine, cherry brandy,
cranberry raspberry apple juice 8.

CHILLER MOCKITO
blueberries, lime juice, simple syrup, mint 6.
add Lamb's White rum 2.

WIN A $100 GIFT CARD

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with #obbayviewlicious for a chance to win.