

KOSHER PRIX FIXE DINNER

Baguette, Hand Stretched Crisp Bread
Roasted Red Pepper Dip

APPETIZERS TO SHARE

SEARED BEEF TATAKE

Avocado Salsa, Pickled Ginger, Citrus Aioli
and

WILD MUSHROOM ARANCINI

Maple Chili Roasted Shitake, Scallion
and

GRILLED SUMMER VEGETABLE TERRINE

Balsamic vinaigrette, Fresh Basil

APPETIZERS

(select one)

YELLOWFIN TUNA TARTAR

ON BLACK SESAME WONTON CRISPS

Chili Avocado Mousse, Cured Cucumber,
Ponzu and Soya Reduction, Baby Arugula

or

VEAL & MUSHROOM RISOTTO

Taragon, Spinach, Tomato Concasse & Truffle Oil

ENTREES

PAN SEARED CHILEAN SEABASS

Sunchoke & Grilled Lemon Puree | Roasted Baby
Beets | Fried Brussel Sprout Leaves | Herbed White
Asparagus | Red Chili "Beurre Blanc"

GRILLED RIB EYE STEAK

Horseradish Red Wine Sauce

Sweet Potato Frites, Grilled Summer Squash and
Roma Tomato

FIVE SPICE HOISIN GLAZED CORNISH HEN

Wild Rice Mushroom Pilaf, Baby Bokchoy
Garlic Sesame French Beans, Daikon Mango Slaw

DESSERTS TO SHARE

WARM MOLTEN LAVA CHOCOLATE CAKE

BAKED LEMON CUBE WITH TOASTED

MERINGUE

on Sugar Cookie

MINI MAPLE "CRÈME" BRULEE

SUMMER FRUIT CRUMBLE

BLUEBERRY WATERMELON SORBET

Dark Chocolate, Caramel and Red Berry Sauces

Barocco Coffee, Selection of Teas

FOOD...

THOUGHTFULLY SOURCED

CAREFULLY SERVED

ENJOY KOSHER WINE BY THE GLASS

\$10/GLASS

CHILDREN'S MEALS AVAILABLE

\$35/CHILD

ANNONA IS AVAILABLE FOR KOSHER DINNER

BOOKINGS

OTHER DATES AVAILABLE UPON REQUEST

ADVANCE BOOKINGS ACCEPTED

TO BOOK YOUR KOSHER DINNER EVENT

PLEASE CALL: 416-324-1479

KOSHER BEVERAGE & WINE LIST AVAILABLE

CREDIT CARD CONFIRMATION REQUIRED

AT TIME OF BOOKING

\$125 PER PERSON

PLUS APPLICABLE TAXES AND GRATUITY

MENU PRICE IS INCLUSIVE OF MASHGIACH FEES

EXECUTIVE CHEF

JOAN MONFAREDI

KOSHER KITCHEN SUPERVISED BY

THE COR –

KASHRUTH COUNCIL OF CANADA