

VALENTINE'S DAY A LA CARTE

BY

Leat CATERING



soups

	per litre
three sisters soup beans, squash and corn	18.00
roasted butternut squash soup	15.00
roasted mushroom soup	15.00
minestrone soup	15.00
zuppa verde	15.00

salads & appetizers

	individual per person
jumbo shrimp cocktail cocktail sauce, 6 pieces	28.00
mushroom 'calamari' crispy oyster mushroom, vegan lemon aioli	19.00
cavolo nero shredded kale, farro, golden raisins, pine nuts pecorino, red wine vinaigrette	17.00
pear salad boston bibb, red leaf lettuce, baby arugula roasted pear, candied pecans, goat cheese honey rosemary dressing	18.00
burrata with squash and blood orange frisee, belgium endive, burrata, brown sugar roasted acorn squash, blood orange compote, hazelnut crumble, orange mint dressing	24.00

pasta & risotto

lobster mac 'n' cheese fontina cheese, panko crust, 2-3 portion pan	38.00
sweet potato ravioli sun-dried tomatoes, pink sauce, 2-3 portion pan	38.00
seafood risotto shrimp, scallops, calamari, lobster stock, lemon and herb oil, 2-3 portion pan	55.00
short rib ravioli short rib with gorgonzola and roasted red pepper sauce, 2-3 portion pan	42.00

mains

	per portion
filet of beef tenderloin horseradish demi-glacé 6 oz	39.00
72 hour sous vide beef shortrib green onion emulsion	33.00
roasted rack of ontario lamb dijon and rosemary 2-3 portions per rack (7-8 bones)	80.00
veal osso bucco braising vegetables of carrot, celery, potato	38.00
roasted chicken supreme truffle honey and sage	21.00
maple glazed salmon	24.00
black cod lemon chili honey	42.00

sides

	2-3 portion pans
salt roasted sweet potato mash	15.00
roasted fingerling potatoes parmigiano fonduto	18.00
french green beans butter and slivered almonds	14.50
polenta fries sun-dried tomato ketchup, lemon aioli	20.00

sweets

white chocolate raspberry tart 4 inch	9.00
chocolate peanut butter tart chocolate tart with chocolate and peanut butter ganache candied peanuts, 4 inch	9.00
milk chocolate dipped strawberries with dark chocolate drizzle, 6 strawberries	22.50
almond and pear tart with creme anglais, individual	12.00

VALENTINE'S DAY MENU

MENU PACKAGE ONE - \$195 {PER 2 GUESTS}

Paese's own rosemary
sea salt focaccia

...
Paese's own extra virgin
olive oil

...
sweetheart slaw
treviso, frisee, arugula,
julienned watermelon radish,
dehydrated lady apple rounds,
pistachio crumble,
pomegranate and cider
dressing

...
seafood risotto
shrimp, scallops, calamari,
lobster stock, lemon and herb
oil

...
**72hrs sous vide
beef short rib**
with green onion emulsion,
candy cane beet disk

...
truffle and sea salt roasted
fingerling potatoes

...
sauteed broccolini
garlic chips

...
almond and pear tart
with creme anglais

MENU PACKAGE TWO - \$220 {PER 2 GUESTS}

Paese's own rosemary
sea salt focaccia

...
Paese's own extra virgin
olive oil

...
**burrata, squash and blood
orange salad**
frisee, belgium endive,
burrata, brown sugar roasted
acorn squash, blood orange
compote, hazelnut crumble,
orange mint dressing

...
gnocchi alla rossa
pink sauce, oven cured cherry
tomatoes, pecorino snow

...
black cod
lemon chili honey

...
roasted cauliflower
chickpea basil hummus,
toasted pine nuts

...
green beans
with toasted almonds

...
cioccolato
dark chocolate terrina layered
with white chocolate mousse,
nutella sauce and roasted
hazelnuts

...