



BLACK+BLUE TORONTO

VALENTINE'S DAY

Fresh Oysters 28 ^{½ dozen} **52** ^{dozen}

choice of premium east coast or west coast oysters , tarragon mignonette, cocktail sauce, fresh horseradish

STARTERS

Beef Carpaccio 26

horseradish crema, pickled shimeji mushrooms
crispy shallot, fried capers, shaved parmigiano reggiano

Crab Cake 36

dungeness & rock crab, charred lemon & dill aioli
celeriac & apple slaw, honey mustard vinaigrette

Burrata 29

heirloom tomatoes, pickled fennel
crispy shallot, fennel tops, toast points

French Onion Soup 21

glazed onions, beef stock, gruyère
mozzarella, crouton

Lobster Bisque 26

lobster salad, truffle foam, cognac crème fraiche
toast point crouton, poured tableside

Tableside Caesar Salad 19 per person

crisp romaine, parmigiano-reggiano
lemon & anchovy dressing
gruyère brioche croutons

SIGNATURE ENTRÉES

Wild Mushroom Risotto 35

parmigiano reggiano, wild seasonal mushrooms
fried sage

Salmon 44

seared, spiced cauliflower puree
lemon chive beurre blanc

Lobster Vongole 55

bucatini, butter poached atlantic lobster
clams, pancetta, white wine, oregano, thyme

Scallops 65

U10 scallops, ginger & orange beurre blanc
brûlée oranges, pistachio, herb oil

Roasted Chicken 39

½ chicken, smoked bacon & taleggio pomme purée
king oyster mushrooms, red wine jus, chimmi churri

MEAT

CANADIAN PRIME

Prime grade beef features abundant marbling; red meat laced with an even distribution of fat. The presence of this fat creates a more tender & juicy cut of beef that cooks well in all conditions. Only 2% of graded beef is rated Prime.

New York Striploin 81 (14oz)

Tenderloin 80 (8oz)

Rib-Eye 99 (16oz)

Cowboy Rib-Eye 165 (30oz)

All Japanese cuts and large cuts are available please ask your server for more details

SIDES

Crispy Brussels Sprouts 18

lemon, capers, chilies
parmesan cheese

Fries 15

parmesan, thyme, truffle aioli
add shaved black truffle MP

Asparagus 18

yuzu hollandaise
toasted sesame seeds

Mac & Cheese Sticks 19

truffle cheese dip

Mushrooms 20

sautéed wild mushrooms
café de paris butter

VALENTINE DINNER FOR 2 \$250

Package includes 1 glass champagne per guest

Tableside Caesar Salad

crisp romaine, parmigiano-reggiano, lemon & anchovy dressing, brioche croutons

Beef Wellington

mashed potatoes seasonal veg truffle jus | add fresh truffle upon request mp

Strawberry Shortcake

pâte à choux, vanilla-rose whipped ganache, raspberry coulis

Gluten-free item

Before Placing Your Order: Please inform your server if you are celiac or prefer gluten friendly options and we will accommodate your requests to the best of our abilities. Also, please inform your server if a person in your party has any other food allergies. Our kitchen contains wheat, egg, dairy, soy, nuts, pork, fish & shellfish. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

Oct 6-23