



ABRUZZI

Italian Inspired Cuisine



FOOD DAY CANADA AUGUST 4TH, 2018

Appetizers

Beet & Carrot Salad	15
roasted Conquer Farms baby beets & Sungold Organics baby carrots Loco Fields baby kale, Epigrain organic beluga lentils, smoked yogurt & dill dressing	
Blanbrook Farms Bison Tartare	22
Kozlik's triple crunch mustard, pickled garlic scapes, Chassagne Farm quail egg yolk Loco Fields black garlic aioli, sour dough crisps	
Spicy House House-Cured Capicola	18
grilled Niagara apricots & apricot puree, wild foraged purslane, Thronloe Devil's Rock Blue	

Mains

Cast Iron Seared Paradise Farms Wagyu Bavette Steak (7oz)	42
Gunns Hill Handeck frico caldo, Shogun Maitake mushrooms, Conquer Farms French beans, Meldville Cabernet Franc jus	
Seared Nova Scotia Sea Scallops & Wild BC Spot Prawn Tortellini	36
Conquer Farms sweet corn puree & charred sweet corn, Loco Fields baby fennel fennel frond	
Little Sisters Pasture Raised Roasted Chicken Breast	30
heirloom cannellini beans, sous-vide Loco Fields radish & turnips, Sungold Organics patty pan & summer squash, tarragon broth	

Dessert

Loco Field Peaches	14
upside down peach cornbread, bruleed corn, peach puree, maple & 40 creek whiskey fluid gel, peach gelato, dehydrated peaches	
PEI Wild Blueberry	14
layered Hawkins honey sponge cake, plum & honey mascarpone, macerated blueberries charred dillons rose gin plums, Steed & Co. lavender gelato, plum chips	