

**LATE SUMMER KOSHER PRIX   FIXE DINNER**

Baguette, Hand Stretched Crisp Bread  
Extra Virgin Olive Oil

**AMUSE BOUCHE**

Prepared according to Chef’s Inspiration

**APPETIZERS**

**LATE SUMMER DUO**

Bibb Lettuce Salad with Fresh Sliced Plums  
Toasted Pepitas, Orange Segments  
Raspberry Vinaigrette  
&  
Chilled Gazpacho Soup  
Fresh Basil, Chili Oil

**GRILLED CHICKEN TIKKA SKEWERS**

Vegetable Samosa, Mango Chutney  
Fresh Coriander & Grilled Lime

**SALMON GRAVLAX**

Chervil Potato Crisp, Boiled Egg, Capers, Lemon  
Cucumber & Tricolour Tomato

**ENTREES**

**PAN SEARED CHILEAN SEABASS**

Fresh Citrus Salsa, Aged Balsamic Reduction  
Roasted Sweet Potatoes, Sautéed Spinach  
Lotus Root Crisps

**GRILLED RIB EYE STEAK**

Horseradish Red Wine Sauce  
Grilled Green Zucchini & Roasted Roma Tomato  
Sweet Potato Frites

**ROAST CHICKEN BALLOTINE**

Mushroom Herb Stuffing, Balsamic Tomato Jus  
Steamed Creamer Potatoes, Grilled Sweet Corn  
Eggplant Purée

**VEGETARIAN ENTREE DUO**

Acorn Squash & Cremini Ravioli  
with Tomato & Fennel Braised Cannellini Beans  
&  
Spinach, Pinenut and Herb Frittata  
Micro Greens, Aged Balsamic Reduction

**DESSERT SELECTION**

**WARM MOLTEN LAVA CHOCOLATE CAKE**

Caramelized Hazelnut Ice Cream  
Dark Chocolate & Vanilla Sauces

**FROZEN MANGO PASSIONFRUIT PARFAIT**

Fresh Plums, Chilled Sabayon, Almond Tuille

**ANGEL FOOD CAKE**

Lemon Curd, Fresh Peaches, Raspberry Coulis  
Confectioner’s Sugar

Illy Café Americano, Selection of Teas

FOOD...

THOUGHTFULLY SOURCED  
CAREFULLY SERVED

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