

FRANK

ART. FOOD. TALK.

Amuse

Chilled Rhubarb Consommé
whitefish mousse, confit fennel, rhubarb textures, mint
Calliope Sauvignon Blanc BC VQA 2014

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First Course

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Spring Risotto
salt baked spring onions, legumes, watercress, preserved lemon, malted oat crisp
Burrowing Owl Chardonnay BC VQA 2013

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Second Course

Grilled Sturgeon
smoked potato puree, bisque, braised endive, vadouvan granola
Burrowing Owl Pinot Gris BC VQA 2014

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Third Course

Seared Duck Breast
bulgur wheat, onion jam, celery root, grated foie gras, cherry oil, pilot coffee
Burrowing Owl Merlot BC VQA 2012

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Fourth Course

Ossau-Iraty
honey olive oil boule, roasted apple
Burrowing Owl Malbec BC VQA 2013

Tuesday May 3, 2016

\$140.00 per person exclusive of taxes and gratuity

AGO Members enjoy a 10% Discount

Please Call 416-979-6688 for reservations

