

Risposta Bistro

Valentine's Day Menu

Course 1

Choice of
Ontario Wild Mushroom Soup with Winter Sage & Truffle Air

Pan-Seared Sea Scallop, Bourbon Carrot Puree & Bacon Marmalade

Beef Tenderloin Carpaccio, Poached Quail Egg, Field Green & Champagne Emulsion

Course 2

Choice of
Cheese Ravioli with Brandy Rose with Organic Baby Arugula & Heirloom Cherry Tomato

Beef Wellington for Two with Yukon Gold Truffle Mashed Potato, Butter Glazed Root Vegetable and Peppercorn Cream Jus

10oz Angus California Cut Striploin, East Coast Lobster Tail, Yukon Gold Truffle Mashed Potato Butter Glazed Vegetables & Citrus Herb Compound Butter

Pan-Seared Branzino, Farro Salad with Confit Garlic, Pickled Capers, Calabrese Spiced Olives & Blistered Cherry Tomato

Fresh Pappardelle with Risposta Green House Vegetables and Garden Pesto

Course 3

Choice of
Red Velvet Cheesecake with Strawberry Ice Wine Sorbet

Classic Crème Brule with Lavender Custard, Dehydrated Pineapple & Cardamom Foam

\$80 per person

Bottles of Champagne Available
(Reserve In Advance)

Moet & Chandon Brut \$125
Veuve Clicquot \$145
Dom Perignon \$495
Cristal Brut \$595

Pre-Order

12 Long Stem **Red Roses** with Vase
Only \$120

