

KOSHER THREE COURSE PRE FIXE DINNER

Rosemary Focaccia  
Hand Stretched Crisp Bread, Extra Virgin Olive Oil

AMUSE BOUCHE

Prepared according to Chef's Inspiration

APPETIZERS

ROASTED RED PEPPER & OLIVE TART

Fresh Basil, Balsamic Reduction  
Snow Pea Tendrils

GRILLED APPLE & BIBB SALAD

Spiced Mixed Nuts  
Citrus Tarragon Emulsion

PEPPERED BEEF CARPACCIO

Minced Sweet Onion, Olives and Fresh Herbs  
Baby Arugula, Extra Virgin Olive Oil,  
Red Wine Vinegar

ENTRÉES

CHILI SEARED RED SNAPPER

Tomato Braised White Beans  
Sautéed Spinach  
Herb Salad & Pan Juices

GRILLED RIB EYE STEAK

Red Wine Jus  
Scallion Tater-Tots, Oven Roasted Tomato  
Wilted Winter Greens

VEGETARIAN SHIITAKE LENTIL ARANCINI

Sautéed Spinach, Steamed White Asparagus  
Creamed Buttons, Roasted Tomato, Herb Salad

CHICKEN BREAST FLORENTINE

Provençal Sauce  
Tri-Onion Mash, Roasted Winter Vegetables

DESSERT SELECTION

WARM MOLTEN LAVA CHOCOLATE CAKE

Caramelized Hazelnut Ice Cream,  
Dark Chocolate Sauce

DRUNKEN BERRY & BANANA PHYLLO TART

Vanilla Cream Filling, Red Berry Coulis,  
Crème Anglaise

MACAROON CAKELETTE

Fresh Berries, Lemon Curd, Cocoa Dusting

Illy Café Americano, Selection of Teas

\$125 per person  
plus applicable taxes and gratuity

THE RETURN OF HOTEL DINING  
CURRENT – FRESH – COMFORT – LUXURY

ANNONA IS AVAILABLE FOR KOSHER DINNER  
BOOKINGS  
EACH WEDNESDAY AND THURSDAY IN FEBRUARY

OTHER DATES AVAILABLE UPON REQUEST

ADVANCE BOOKINGS FOR MARCH ACCEPTED

TO BOOK YOUR KOSHER DINNER EVENT  
PLEASE CALL: 416-324-1479

KOSHER BEVERAGE AND WINE LIST AVAILABLE

CREDIT CARD CONFIRMATION REQUIRED  
AT TIME OF BOOKING

MENU PRICE IS INCLUSIVE OF MASHGIACH FEES

EXECUTIVE CHEF  
JOAN MONFAREDI

SOUS-CHEF  
GEORGE TYMINSKI

KOSHER KITCHEN SUPERVISED BY  
THE COR –  
KASHRUTH COUNCIL OF CANADA