

DINNER MENU

VALENTINE'S DAY 2010
ANNOA RESTAURANT AT PARK HYATT TORONTO

VALENTINE INSPIRED AMUSE BOUCHE

SAFFRON ARANCINI WITH OKA CHEESE
Lemon Vincotto

PAN SEARED FOIE GRAS & FRENCH TOAST
Saskatoon Berry Preserves

SMOKED SALMON AND CAVIAR
Fresh Lemon, Caper, Minced Sweet Onion, Crème Fraiche, Parsley

PINE NUT MINT & RICOTTA RAVIOLI
Fire Roasted Plum Tomato Sauce

CARPACCIO OF WINTER VEGETABLES
Maldon Sea Salt, Citrus Vinaigrette, Salt Spring Island Goat Cheese

SAUTÉED CRAB CAKES
Avocado Salsa, Aged Balsamic Reduction, Micro Greens

LOBSTER THERMADOR
Herbed Chateau Style Vegetables & Yukon Potato

ROASTED RACK OF LAMB
Celery Root & Potato Hash, Seasonal Vegetables, Vanilla, Fig & Port Sauce

GRILLED ANGUS BEEF FILET MIGNON
Merlot Demi Glace, Gorgonzola Gnocchi,
Sautéed Spinach, Portobello Mushroom

FRESH DOVER SOLE
Almandine or Meunière, Château Vegetables, Yukon Potato

PAN SEARED BLACK SEA BASS
Caper, Olive & Parsley Vinaigrette
Creamy Polenta, Herb Roasted Tomato, Sautéed Spinach

- CUSTOM VEGETARIAN OPTIONS AVAILABLE UPON REQUEST -

LEMON TART
Fresh Berries & Chantilly cream

MOLTEN LAVA CHOCOLATE CAKE
Caramelized Hazelnut Ice Cream

CLASSIC VANILLA SOUFFLE
Grand Marnier Marinated Berries

HOT BEVERAGE OF CHOICE, FRIANDISE

\$99 PER PERSON
PRICES DO NOT INCLUDE APPLICABLE TAXES AND GRATUITIES

