



VALENTINE MENU

Please note that we require 72 hours notice for your order. A deposit of 50 percent will be required at the time of your order.

Available on Friday, February 10th, Monday, February 13th and Tuesday, February 14th

We will be open until 7pm for pick up on all dates mentioned.

OPTION ONE

\$65.00 For two people.

Wild Mushroom Tart A mix of wild mushroom, braised leeks and gorgonzola on a puff pastry with an argula salad and sun dried tomato

Pork Tenderloin Stuffed with dried fruit and nuts in a double smoked bacon and sherry vinaigrette served with barley pilaf and maple ginger rosemary glazed heirloom vegetables

or

Poached Sockeye Salmon In a pernod and tomato broth with a julienne of vegetables and fingerling potatoes

Flourless Chocolate Cake With nutmeg crème anglaise

OPTION TWO

\$85.00 For two people.

Oceanwise Albacore Tuna Tartar With crostinis and classic garnishes of capers, pickled onions and tangy lemon aiolie

Rack Of Lamb In A Niçoise Jus With celeriac croquettes and braised zucchini, red peppers and fennel in a fresh tomato sauce

or

Bouillabaise Traditional fish stew featuring Oceanwise sustainable sockeye, pickerel, mussels, scallops and shrimp with croutons and rouille

Trio of Cream Puffs Filled with lemon ginger, dark chocolate, and orange grand marnier pastry cream

AVAILABLE AS A MAIN COURSE REPLACEMENT

Vegetarian Squash and Ricotta Ravioli Glazed with browned butter and served with sage sauce, baby spinach and pecorino cheese (**\$5.00 off per person**)

We are located just east of Broadview at 722 Queen Street East.

Hours are 8:00 am to 4:00 pm from Monday to Friday.

Online menus are updated daily. Please call or email us for more information.

TELEPHONE: 416.850.8835

WWW.LOICGOURMET.CA INFO@LOICGOURMET.CA