

Primi

FOIE GRAS TERRINE

House Pickles, Duck Prosciutto, Truffle Pecorino, Fig Honey Mustard. \$24

JERUSALEM ARTICHOKE & TRUFFLE SOUP

Duck Confit, Parmesan Foam. \$14

LOBSTER SALAD

Smoked Heirloom Tomatoes, Avocado, Herb & Citrus Aioli, Crisp Prosciutto, Garlic Sourdough Croutons.
\$32

SCALLOP & SHRIMP

Lobster Vodka Sauce, Sugar Snap Peas, Lemon Pangratatto. \$32

MUSHROOM ON TOAST

Wild Foraged Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough, Shaved Italian Truffles. \$22

OYSTERS ON THE HALF SHELL

Selection Of House Made Condiments. \$24

CHILLED SEAFOOD TOWER

Oysters, Shrimp, Lobster, Snow Crab, Tuna Tartare. \$170

Secondi

SURF & TURF

Beef Tenderloin, Slow Poached Lobster Tail, Garlic & Fine Herb Butter, Yukon Gold Mashed Potato,
Roasted Vegetables, Red Wine Jus. \$95

ONTARIO LAMB RACK

Roasted Leek & Artichoke Potato Gratin, Sauteed Greens, Barolo Jus. \$69

HERITAGE CHICKEN

Tuscan Onion Risotto, Hen Of The Woods, Grilled Rapini, Chianti Jus . \$38

GNOCCHI

Potato Dumpling, Black Truffle, Parmesan Fondue, Shaved Italian Truffles. \$28

BRAISED SHORT RIB RAVIOLI

Roasted Tomato Sugo, Porcini Bechamel, Truffle Pecorino. \$39

LOBSTER LINGUINE

Poached Atlantic Lobster, Heirloom Tomatoes, Baby Spinach, Citrus Mascarpone. \$44

BLACK COD

Crab Fried Rice, Sauteed Pea Greens, Ginger Scallion Vinaigrettes. \$59

14 oz AUSTRALIAN GRASS FED RIBEYE

Garlic Roasted Fingerlings, New Season Vegetables, Herb Butter, Cipollini Onion Jus. \$86

Dolce

CHOCOLATE TORTA

Hazelnut Whipped Mascarpone, Espresso Crème Anglaise. \$14

CHEESECAKE

Salted Caramel, Roasted Pear, Walnut Crumb. \$14

LEMON & BLOOD ORANGE TART

Strawberries, White Chocolate Mousse . \$14

Cucci Welcomes You
into the New Year