



C U C C I
M O D E R N . I T A L I A N . C U I S I N E

VALENTINE'S MENU

Assaggio

Seared Tuna

Saku Tuna, Crispy Wonton, Blood Orange & Avocado Salsa

Antipasti

Foie Gras Terrine

*Toasted Brioche, Sauternes & Spiced Poached Pear,
Salt Roasted Walnuts*

Spicy Shrimp

*Sautéed Jumbo Shrimp, Blistered Cherry Tomato,
Bomba Chorizo Sugo, Grilled Focaccia*

Beet Salad

*Pickled Beets, Goat Cheese Crema, Watercress,
Butter Roasted Pistachios*

Mushrooms on Toast

*Wild Foraged Mushrooms, Leeks, Truffle Fondue,
Grilled Sourdough, Shaved Italian truffles*

Lobster Bisque

Brandied Chive Crème Fraiche

Intermezzo

Sicilian Blood Orange Sorbet

Secondi

Surf N' Turf

*Beef Tenderloin, Butter Roasted Lobster Tail,
Parmesan Spun Potato, Jus*

Pan Roasted Halibut

*Herb Roasted Heirloom Potatoes, Market Vegetables,
Tomato-Kalamata Olive Relish*

House Gnocchi

*Black Truffle Parmesan Fondue, House made Dumplings,
Shaved Truffle*

Lobster Linguine

Heirloom Tomatoes, Baby Spinach, Lemon Mascarpone

Roasted Ontario Lamb Rack

Herbed Potato Cake, Swiss Chard, Port Wine Reduction

Oven Roasted Capon Breast

*Truffle Goat Cheese Stuffed Breast, Foraged Mushroom
Risotto, Red Wine Jus*

Vegetable Stracotto

*Tomato Brodo, Artichoke Hearts, Baby Spinach, White Beans,
Fingerling Potatoes, Chick Peas, Roasted Peppers. Garlic
Rubbed Toast Point*

Dolce Trio *for two*

White Chocolate Cheesecake

Strawberry & Black Pepper Compote, Pistachio Crumb

Grand Marnier Crème Brûlée

Chocolate Grenache Tort

Caramelized Pear, Paillette Feuilletine