



SUMMERLICIOUS™

Produced by C&A Toronto



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LUNCH MENU



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FIRST COURSE

SUMMER GAZPACHO (V)

Chilled Summer Cucumber & Green Tomato Soup |
House-Made Smoked Crème Fraiche | Focaccia Crouton

MELON & PROSCIUTTO (P | N | GF)

Variegated Compressed Melons | Honeydew Foam | Local Bocconcini |
Canadian Crisp Prosciutto | Toasted Marcona Almonds | Mint

BAGNA CAUDA SALAD (GF)

Local Baby Gem Hearts | Bagna Cauda Dressing | Ohme Farms Heirloom
Carrots & Radishes | Shaved Cucumber | New Potatoes | White Anchovy

SECOND COURSE

CAVATELLI (V | N)

House-Made Poppy Seed Cavatelli | Cauliflower Cream | Bella
Casara Stracciatella | Romanesco Cauliflower | Toasted Hazelnut | Baco Noir

CACCIUCCO (GF)

Roasted Ontario Pickerel Fillet | P.E.I. Mussels | West Coast Bay Scallops |
Lobster Bisque | Beluga Lentils | Rapini | Pickled Pearl Onions

ORGANIC ROASTED CHICKEN (GF)

Half Roasted Chicken | Summer Caponata | St. Davids Farms Graffiti Eggplant |
Black Currants | Tomato Risotto | Salmoriglio Sauce

DESSERT

BUTTERSCOTCH PUDDING

Salted Caramel | Vanilla Cream | Miso Brownie

SUMMER PAVLOVA (GF)

Ontario Strawberry and Elderflower Compote | Chantilly Cream

COCONUT CREAM PIE

Coconut Pastry Cream | Vanilla Tart Shell | White Chocolate Shavings

\$48 per person



V - Vegetarian | P - Contains Pork | GF - Gluten Free | N - Contains Nuts

All prices are exclusive of service charge, tax & gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature" program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.

Sign up for Shangri-La Circle and enjoy
a 15% discount on F&B, redeemable on
your next visit and beyond

T&Cs apply