

Threads of Love



VALENTINE'S DAY
DINNER MENU



SHANGRI-LA
TORONTO

Amuse

GNOCCO FRITTO (P)

Lemon and Herb Fritter | Salumi | Seasonal Preserves

First Course

CARPACCIO

Milk-Fed Veal Loin | Pickled Shallots | Kozlik's Triple Crunch |
Capers | Black Truffles | House Made Focaccia

OR

INSALATA DI RADICCHIO (V | GF | N)

Charred Radicchio | Winter Citrus | Pomegranate |
Black Walnut | Goat Cheese Espuma

Second Course

ARAGOSTA E TORTELLINI

Butter Poached Lobster Tail | Seafood Tortellini | Lobster Bisque |
Pickled Pearl Onions | Pea Tendrils | Tarragon

OR

DUO DI ANATRE (GF)

Aged ½ Duck Breast | Duck Confit | Parsnip | Wild Mushrooms |
Apricot | Swiss Chard | Spiced Duck Jus

Dessert

SWEETHEART

Sour Cherry Compote | Dark Chocolate Budino | Red Velvet Cake

OR

MILK AND HONEY

Vanilla Crème Brulee | Caramel Tuile | Honeycomb

\$140 per person

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

*All prices are exclusive of service charge, tax and gratuity.

*Please let our colleagues know if you have any food allergy or special dietary requirement.
Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients. 🌱