

New Year's Eve at Urban Pantry!

ONTARIO BUBBLES

Tawse Sparkling Dry Cider, Niagara organic	glass (7oz) 8	Btl 32
Sparkling Riesling, Tawse Winery, Niagara organic	glass (7oz) 14	Btl 50
Champagne Beer - Belgian Tripel, New Lang Syne, Beau's All Natural organic	glass (14oz) 8½	

STARTERS

SOUP - 8

chef's creation, seasonally inspired

MUSHROOMS + TOAST - 11

mushroom ragout, rosemary focaccia, grana padano, fresh herbs

BEEF TARTARE - 15

cured duck egg, horseradish, fried capers, black mustard, potato chips

YELLOWFIN TUNA - 16

pan seared, avocado mousse, wasabi aioli, soy reduction, toasted sesame, nori

MUSSELS + SAUSAGE - 16

andouille, piri piri broth, leeks, grilled bread

WHIPPED CHEESE - 12

house made boursin cheese, crostini, poached figs, toasted almonds

CHARRED BRUSSELS SPROUTS - 9

honey chili sauce, charred leek yogurt, green onions, sesame seeds

PLOUGHMAN'S PLATTER - 18

willo' wind farm charcuterie, ontario cheeses, pickled veg, mustard, bread

GREEK FRIES - 8

feta + dried olives, oregano

KALE SALAD - 12

poached figs, pears, cranberries, toasted walnuts, apple mustard dressing

CAESAR SALAD - 10

romaine hearts, pancetta chips, croutons, grana padano, garlic dressing

MAINS

SURF N' TURF - 42

12oz beef striploin, butter poached atlantic lobster, béarnaise sauce, parsnip carrot puree, white asparagus

RIB STEAK - 40

16oz rib steak, roasted sweet potato + fennel, smoked gorgonzola compound butter, chimichurri

LINGCOD + PORK BELLY + CLAMS - 39

pan seared lingcod, maple roasted pork belly, littleneck clams, acorn squash, cider reduction, purple potato

NAGANO PORK TOMAHAWK - 28

kentucky bourbon rubbed, sweet potato puree, apple chutney, fennel salad, fall spiced popcorn

LAMB SHANK - 26

slow braised, charred apple + tomato sauce, orzo pasta, grana padano

SPAGHETTI VONGOLE - 28

little neck clams, yellow vine ripe tomatoes, garlic, parsley, white wine + olive oil

THAI CURRY - 22

chicken, vegetables, chickpeas, red thai curry sauce, basmati rice, pita. no chicken - 18