

Valentine's at Urban Pantry

TAWSE WINERY BUBBLES, NIAGARA

Sparkling Riesling **organic**
Sparkling Dry Cider **organic**
Pear Nectar & Sparkling Cider

glass (6oz) 12 Btl 50
glass (6oz) 8 Btl 32
glass (4oz) 8

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

MUSSELS + CLAMS - 16

piri piri broth, leeks, grilled bread

WHIPPED CHEESE - 12

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

BEET SALAD - 14

heirloom beets, baby arugula, toasted almonds, red wine + beet dressing, panko crusted goat cheese, microgreens

CAESAR SALAD - 10

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

MAINS

SURF N' TURF - 40

10 oz striploin steak, shrimp skewers, smoked havarti mashed potatoes, roasted heirloom carrots, grilled leek + lemon compound butter

NAGANO PORK TOMAHAWK - 28

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

JAIL ISLAND SALMON - 28

pan-seared, chickpea + quinoa salad, avocado mousse, cilantro and grilled lemon yogurt dressing, feta, balsamic reduction

LAMB SHANK - 26

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

CHICKEN CONFIT - 28

confit chicken leg, burnt cherry + port reduction, smoked gorgonzola potato gratin, root vegetable puree, uxbridge microgreen salad

MUSHROOM PASTA - 26

wild assorted mushrooms, peas, brussels sprouts, walnuts, sweet balsamic + black pepper cream, spaghetti