

# urban pantry: new year's eve menu

## STARTERS

### SOUP 10.00

*ontario sunchoke puree, king cole duck confit, brown butter, sunchoke chips*

### HUMMUS & OLIVES 13.00

*warm marinated olives, roasted garlic & pepperlaw maple chickpea hummus, paratha*

### FOIS GRAS 28.00

*spiced apples, crispy parsnip, spicy chocolate ganache, focaccia*

### SEARED SCALLOPS 20.00

*creamed savay cabbage, bacon, sea asparagus, fresh dill*

### SAFFRON SHRIMP 16.00

*sautéed shrimp, zucchini, eggplant, tomato, cilantro yogurt*

### FLATBREAD 15.00

*mushroom cream, herbed mushrooms, truffle oil, mozzarella*

### LETTUCE WRAPS 16.00

*adobo chicken, chop suey, crispy noodles, papaya carrot slaw, sesame aioli, roasted peanuts*

### BEET SALAD 12.00

*greens, beet varieties, nuts & seeds, roasted garlic, crumbled goat cheese, spicy vinaigrette*

### CAESAR SALAD 12.00

*little gem romaine, radicchio, tempura artichokes, bacon, parmesan, garlic dressing*

## MAINS

### STEAK FRITES 38.00

*8 oz naturally raised grass fed NY CAB striploin, golden frites, truffle aioli  
add: garlic shrimp 9.00 mushrooms 7.00*

### BISON TENDERLOIN 48.00

*uxbridge's thunder ridge bison, shrimp saffron risotto, roasted brussels sprouts, baby turnips*

### ORGANIC CHINOOK SALMON 29.00

*organic claremont miso & pepperlaw maple glaze, ginger garlic & sesame bok choy, brown basmati rice*

### VENISON LOIN 38.00

*local mushroom risotto, herb braised onions, roasted winter vegetables*

### GNOCCHI 30.00

*local potatoes, uxbridge's sage & shepherd farmed lamb ragout, local mushrooms, grana padano*

### SHRIMP SPAGHETTINI 26.00

*chimichurri, roma tomatoes, olives, fennel, grana padano*

### VEGETARIAN CURRY 22.00

*local root vegetables, chickpeas, madras curry, tikka masala, minted cilantro yogurt, paratha.  
add: yogurt marinated chicken breast 7.00 garlic shrimp 9.00*

please advise us of any allergies or dietary restrictions