

# ONE

**416.961.9600**

**Wednesday, June 11, 4:30pm til Closing**

***Inspired by A Midsummer Night's Dream, Canon  
Theatre***

**Course 1 Poached leek foam w/ steamed scallops,  
caviar, curry**

**Or**

**Pan seared foie gras w/ brioche, spiced fig chutney,  
chocolate**

**Or**

**Roasted carrot salad w/ avocado, orange, coriander,  
cumin vinaigrette**

**Course 2 Grilled yellowfin tuna w/ citrus salsa,  
mango puree, crab falafel, sautéed greens**

**Or**

**Roasted lamb rack w/ spice paste, minted cucumber raita, charred tomato risotto**

**Or**

**Roasted Artisanal chicken w/ banana-lime curry, wilted chard, yam-celeriac ravioli**

**Course 3      Banana cream pie w/ crisp shortbread crust, candied coconut crackle, rum glaze**

**Or**

**Pavlova w/ tropical fruit, lemon curd, passionfruit sauce**

**Or**

**Dulce de leche mousse cake w/ plum compote, spiced chocolate sauce, sesame almond brandy snap**

**\*\***

**\$80 plus tax and gratuities**