



Far Niente

MENU NUMBER ONE

APPETIZERS

Butternut Squash Soup

Chive Sour Cream

Mixed Lettuces

Grape Tomato, Cucumber, Shaved Fennel,
Pickled Carrots, Pommery Dressing

Romaine Salad

Corn Salsa, Prosciutto chips, Roast Garlic Dressing
Parmesan Puff Crisp

MAINS

Mushroom Linguini

Candied Shallots, Dried grape Tomato, Amontillado
Sherry Sauce.

Arctic Char

Spinach, Lentils, Cauliflower Croquettes,
Carrot Yoghurt Sauce

Roasted Chicken Breast

Candied Yams, BBQ Shack Peach Salad, Roasted
Pecan Sauce.

DESSERTS

Citrus Cheesecake

Ginger Graham Crust, Fresh Berries

Triple Chocolate Layer Cake

Chantilly Cream

Coffee or tea

\$55/pp

AMBER PODRATS TEL 416.214.9922 FAX 416.214.1895
PRICES ARE PER PERSON PLUS TAXES AND 18% GRATUITY
MENU SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY



Far Niente

MENU NUMBER TWO

APPETIZERS

Tomato Fennel Soup
Herbed Bread Croutons

Romaine Salad
Corn Salsa, Prosciutto chips, Roast Garlic Dressing, Parmesan Puff Crisp

Spinach Salad
Green Apple, Roquefort Cheese, Toasted Walnuts, Cider Dressing

Smoked Cured Gravlax Salmon
Thin Slice Cured Salmon, Pickled Beets and Sauce Grabiche

MAINS

Corn Grit "Risotto"
With seasonal vegetables and shaved Grano Padano Cheese

Halibut
Fingerling Potatoes, Romaine, Wild Boar Bacon, Grilled Avocado, Charmoula

Rare Roast Duck Breast
Fennel, Orange and Olive Salad, Parslied New Potatoes, Pomegranate Glaze

Beef Tenderloin
Grilled 6 oz Angus Beef Tenderloin with Asparagus, Potato salad
Tomato onion jam

DESSERTS

Tahitian Vanilla Crème Brule
With Shortbread cookie

Triple Chocolate Layer Cake
Chantilly Cream

Sorbets & Gelato

Coffee or Tea

\$65/pp

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MENU NUMBER THREE

APPETIZERS

Wild Mushroom Soup

Chive & Truffle Oil

Spinach Salad

Green Apple, Roquefort Cheese, Toasted Walnuts, Cider Dressing

Antipasto Plate

Cured Niagara Meats, Buffalo Mozzarella, Grilled Vegetables, Olives and Croutons

Seared Sea Scallops

Cobbed Corn, Bacon Bits, Basil Sprouts, Red Pepper Jam

MAINS

Vegetable Gnocchi

Asparagus, Grape Tomato, BBQ Sweet Onion, Tomato sauce
Shaved Parmesan

Seared Bluefin Tuna

Warm Forbidden Rice Salad, Crispy Shallots, Coconut Pickled Ginger Broth

Roasted Chicken Breast

Candied Yams, BBQ Shack Peach Salad, Roasted Pecan Sauce.

Lamb Shish Kebob

Minted Lamb and Zucchini Rice, Grilled Pita

Beef Tenderloin

8 oz Angus Beef Tenderloin, Asparagus, Potato salad, Tomato Onion Jam

DESSERTS

Citrus Cheesecake

Ginger Graham Crust, Fresh Berries

Triple Chocolate Layer Cake

Chantilly Cream

Apple Pie a La Mode

Individual Tartlet, Oat and Nut Crumble, Vanilla ice Cream

Coffee or Tea

\$75/pp

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Far Niente

DINNER PRIXE FIX

APPETIZERS

Soup of the Day or Wild Mushroom Soup

Romaine Salad

Spinach Salad

Antipasto plate

Seared Sea Scallops

Vegetable Corn Grit Risotto

MAINS

Mushroom Linguini

Seafood Gnocchi

Arctic Char

Halibut

Roast Chicken

Beef Tenderloin

Lamb Shish Kebob

DESSERTS

Triple chocolate Layer Cake

Citrus Cheesecake

Crème Brulee

\$65/pp

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Far Niente Canape Selection

Cold Canapes	Price per piece
endive spears with candied walnut apple and roquefort	2.50
wild mushrooms with parmesan mousse on crunchy potato gaufrette	2.50
marinated buffalo mozzarella with fresh basil balsamic and tomato	2.50
shredded chicken tacos lime, pepper, roast garlic and charred tomatillo salsa	2.50
terrines of foie gras with rhubarb jam, waffle and vanilla crème fraiche	3.50
smoked arctic char with pickled radish salad candied walnuts and rye crisp	2.50
seared tuna loin with nicose salad salsa and truffle aioli	3.00
dungeness crab and avocado savory cannoli	2.50
oyster margarita shooters with lime and tequila	3.00
lobster salad with bbq sweet onion, tarragon and puff crisp	3.50
tuscan style seared scallop salad in golden phyllo cup	3.00

Hot Canapes

fried pumpkin sage and amoretti tortellini	2.50
aged goat cheese soufflé tartlets with black olive and tomato jam	2.50
roasted mushroom strudel	2.50
vegetable spring rolls with plum coriander dipping sauce	2.50
lamb Kibbeh (traditional lebanese dish of chopped lamb meat mixed with bulgur wheat and spices) served raw and fried with banana pepper slaw and pita chips	3.00
red wine braised beef cheek empanadas with red onion jam	3.00
Mini bison and yakitori chicken sliders with chili mayo and pepper jack cheese	3.00
charred venison mini shish kabobs	3.50
shrimp corn cakes with lemon pepper aioli	3.00

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187 Bay Street Private Dining Wine List
White

valle dorado sauvignon blanc, chile	42
tawse echos chardonnay, niagara	50
tiefenbrunner pinot grigio, italy	54
rodney strong chardonnay, sonoma county	55
kunin vlogner, santa ynez valley	65
astrolabe sauvignon blanc, new zealand	66

red

la palma cabernet sauvignon, chile	40
speri valpolicella, italy	46
kenwood old vine zinfandel, california	50
wakefield shiraz, clare valley, australia	54
rodney strong cabernet sauvignon, sonoma county	62
j lohr pinot noir, paso robles	64
pirammima petit verdot, australia	70
benziger merlot, sonoma county	75
geografico 'montegiachi' chianti, italy	80
edge cabernet sauvignon, california	85
delibori amarone della valpolicella, italy	95