

Café La Gaffe
24 Baldwin St
416.596.2397

Winterlicious Menu

**\$15 Lunch
plus taxes and gratuity**

Soup of the day made with fresh ingredients daily
or
Salad
Mix of spring greens with a raspberry vinaigrette
or
Beef Carpaccio
Charred rare beef with olive oil, capers and Asiago cheese



Penne with Digby Sea Scallops, Prosciutto, Portobello Mushroom, Scallion and Baby Spinach in a Vodka
Parmesan Rose
or
Penne with roma tomatoes, spinach, mixed sweet peppers, Spanish onion in a herbed tomato pesto sauce with
parmesan (*vegetarian*)
or
Risotto
Arborio Rice with Marinated Chicken Breast, Acorean Chorizo, Roasted Red Peppers, Shallot and Baby Spinach
in a Herbed Tomato Pesto Broth
or
Grilled Filet of Atlantic Salmon with a Thai Chili, Passion Fruit, Ginger, Shallot and Kafir Lime Buckwheat Honey
Glaze
or
Grilled Marinated Chicken Breast with Sautéed Portobello Mushroom, Shallot and Garlic in a Madagascar Green
Peppercorn Brandy Sauce



Gateau Creole
Bittersweet Belgian Chocolate with dark rum, banana and crème anglais
or
Crème Brulee
An old recipe from the cooking journals of Claude Monet
or
Cheesecake
Lemon cheese cake with a raspberry coulis

**\$25 Dinner
plus taxes and gratuity**

Soup of the day made with fresh ingredients
or
Salad
Mix of spring greens with a raspberry Vinaigrette
or
Beef Carpaccio

Charred rare beef with olive oil, capers and Asiago Cheese



Pasta of the day... served with salad

or

New York Striploin with Sauteed Portobello Mushrooms in a Red Wine Demi Glace served with mashed potato or rice and vegetables

or

Supreme Chicken with Sauteed Cremini Mushrooms, Dijonaise Cream sauce served with mashed potato or rice and vegetables

or

Slow Braised New Zealand Spring Lamb Shank in an Herbed, Cremini Mushroom Shallot in a Red Wine Sauce served with mashed potato or rice and vegetables

or

Fish of the day... served with mashed potato or rice and vegetables

or

Mushroom Risotto (*vegetarian*)

Arborio Rice with Mixed wild Forest Mushroom, Roasted Red Pepper, Leek, Sundried Tomato and Asiago Cheese



Gateau Creole

Bittersweet Belgian chocolate with a dark Rum, banana, and crème anglais

or

Crème Brulee

An old recipe from the cooking Journals of Claude Monet

or

CheeseCake

Lemon Cheese cake with a raspberry coulis