



February Dine Around

1st

Beet Carpaccio

Sliced Roasted Beets, Beet Puree, Pickled Beets, Beet Crisp, Beet vinegar, Fermented radish.

Halibut Cheek

Seared Halibut cheek, Tarragon emulsion, Seaweed Foam, Parsnip, Chicken Jus.

French onion Soup

Classic French Onion Soup, Local and Wild Mushrooms, Luke's Bread, Gruyere, Fresh French Truffle.

Stone Fruit And Burrata

Roasted Stone Fruit, Burrata, Prosciutto, Arugula, Stone Fruit Puree, Balsamic Glaze

2nd

Lamb Shank

Braised Lamb Shank Finished On Charcoal, Toasted Orzo, Roasted garlic, Oven Roasted Tomatoes, Tangy Red Pepper & Chili Sauce.

Osso Buco

Braised Veal In White Wine, Mirepoix, Rosemary & Thyme, Veal Jus, Gremolata, Pomme Puree

Spaghetti Alle Vongole

Clams, White Wine, Cherry Tomato, Garlic & Lemon.

Vegetable

Smoked Maritime Mushrooms, Pearl Onions, Pinot Noir, Polenta, Fresh Herbs, Carrots, Parsnip crisp.
(vegan)

Cornish Hen

Charcoal Grilled Cornish hen, Braised Hen Garlic Lime Paprika Marinade, Red Wine Sauce & Hen Jus, Wild Rice, Currants & Apricots, Seasonal Vegetable.

3rd

No Wonder I Dream Of Chocolate

Rich Dark Chocolate Mousse Pillow, Cherry Sauce, Cherry Gelee Cubes, Amarena Cherries, Cocoa Soil, Cherry Sherbert, Cocoa Nib Tuile.
(vegan/nf/gf)

I'll Take Two

Tarta De Santiago (orange almond cake), Orange Curd, Caramelized Almonds, Orange Fluid Gel, Toasted Oat Crumbs, Almond Praline Ice Cream.
(gf)

\$50 per person

Blackout Dates Feb. 14 & 15

Reservations At www.giohalifax.com