



## *Valentine's at Bacalao*

Friday, Feb 9<sup>th</sup> through Saturday, Feb 17<sup>th</sup>

### ~ Appetizers ~

#### *Scallops*

Juicy, seared Atlantic scallops with beet-pickled cauliflower. \$19

#### *Duck Confit Wontons*

Succulent duck confit filled crispy wontons with soy & ginger sauce, scallions and chilies. \$18

#### *Beet & Goat Cheese Scapinòcc (uniquely-shaped filled pasta)*

Tender and flavourful with balsamic pesto and shaved Parmesan. \$18

#### *Panzanella Salad*

A symphony of textures. Fennel, heirloom tomatoes, herbs, citrus and fennel cream tossed with crusty bread cubes. \$15

### ~ Main Courses ~

#### *Roast Chicken with Sauce Soubise*

House brined crispy-skinned chicken breast supreme with fingerling potatoes, Brussels sprouts and luscious caramelized onion cream. \$28

#### *Pork and Spätzle*

Juicy pork loin with bacon-fig jam, pretzel spätzle (tender little dumplings) and pork jus. \$33

#### *Strip Loin*

Pan seared to your liking. With braised short rib & wild mushroom ragout, truffled potato pavé, carrots katsuobushi (smoky Japanese style), beef jus. \$33

#### *Salmon with Confit Lemon*

Poached Atlantic salmon, herbed butter, roasted beets, asparagus, confit lemon.  
(Option to have salmon seared if you prefer) \$29

#### *Butternut Squash 'Wellington'*

Roasted butternut squash in brioche pastry, red lentils, cauliflower purée, harissa-orange braised carrots, carrot sauce. \$27

Order **A La Carte** or choose the **Happy Heart Special** ☺

*4 Courses + glass of Wine: \$65*

(amuse bouche, choice of app, main, dessert)

~ **Optional Wine Pairings** ~ **Decadent Desserts** ~

Reservations start at 6pm    579-6565    info@bacalao.cuisine.ca

**Bacalao**    65 LeMarchant Road    Free Parking at Rear