

# Chef's Table

*Savour incredible food and spark new connections...*



**Welcome Mocktail**

## FIRST IMPRESSIONS

**1ST**

### **Grilled Focaccia & Whipped Ricotta**

golden house-made focaccia with creamy ricotta  
and sweet balsamic pearls

**2ND**

### **Seared jumbo scallop**

*with rich and velvety cannellini bean ragu*

**3RD**

### **Tender Grilled Octopus**

*with golden roasted potatoes and smooth red pepper puree*

**4TH**

### **Refreshing Red Wine Sorbet**

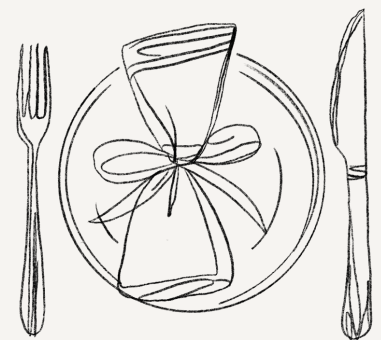
*with caramelized orange*

## FEAST'S SPOTLIGHT

**5TH**

### **Lamb Tenderloin**

*with charcoal onion, hearty potato gratin, flavourfully seared vegetables  
and Jus*



## SWEET ENDINGS

**6TH**

### **Chocolate Shell**

*decadent & cispny, filled with silky strawberry panna cotta  
on a sugar nest*

**7TH**

### **Petit Fours**

*indulgent and a delightful assortment of mini sweets laid out  
for sharing*

*Join us for a journey of artistry and inspiration  
that reveals the story behind each creation.*

RSVP  
limited seating  
\$155 per person

*Sept 20<sup>th</sup> - 7pm  
at 1561 Dupont Street*

opfoods.ca 647 863 8139

Bring your  
own beverage