

## Tapas

### Serrano Ham

**24 month "Gran Reserva"**

*Served with local baguette*

\$20

### Manchego Cheese

*Served with local  
baguette*

\$18

### Marinated Olives

*Thyme and orange zest  
marinade*

\$16

#### About Serrano Ham

Serrano Ham is a Spanish artisanal ham produce in Spain. They use white pigs, verified to be humanely treated from farrow to finish without ever administering anti-biotics or growth promotants to the animals.

## Spanish Conservas

### Spanish Sardines

**110g**

*Served with Brodflour  
rye bread*

\$23

### Mussels in Escabeche

**110g**

*Served with Brodflour  
sourdough bread*

\$27

### Bay of Biscay Anchovies

**60g**

*Served with Brodflour sourdough  
bread*

\$25

#### About Brodflour

Brodflour is a Toronto Bakery founded in 2017 with one simple goal: to give people the license to enjoy bread again. Fresh is placed at the center of everything with Brodflour, where each product is alive and packed with nutrients -- from the farm, to the mill, to your plate.

# Seasonal Menu

## Oysters

Rasperry Point, PEI  
*Fresh Horseradish, Red Wine  
Mignonette, Cocktail Sauce*

Half Dozen \$24  
One Dozen \$42

### About Rasperry Point Oysters

From the cold waters of Prince Edward Island, one of eastern Canada's maritime provinces, Rasperry Points are some of North America's most sought-after oysters and take between 4 to 6 years to reach market size. These oysters are dense, meaty and live in a curved, yin-yang-shaped, green shell.

## Valentine's Afternoon Tea

**February 7 to March 1, 2020**

*Fri, Sat, Sun from 2 to 5 pm*

Celebrate your love this February with our new sweet & savoury Afternoon Tea menu featuring vanilla bean scones, raspberry and rose tart, cassis profiterole, lobster salad on brioche, foie gras pb&j, smoked trout on crostini and chicken salad vol au vent.

## Champagne & Sparkling

	GL	BTL
Louis Roederer Brut Premier	\$ 35	\$ 175
Laurent-Perrier Cuvée Rosé	\$ 40	\$ 200
Cava Raventós i Blanc "de Nit"	\$ 20	\$ 100
Prosecco Fiodra	\$ 15	\$ 75

## Valentine's Cocktails

Caroline Sour <i>The St. Regis Toronto Signature Tea Blend "Midnight Blossom" Rose Petal Tea-Infused Gin, Lemon, Saint Germain</i>	\$ 22
Crimson and Clover <i>Whitley Neil Raspberry Gin, Galliano, Lemon, Raspberries</i>	\$ 22
Rasperry Negroni <i>Whitley Neil Raspberry Gin, Silvio Carta Vermouth, Campari</i>	\$ 18