

SORREL

EST. 2010
RESTAURANT & BAR

TAKEOUT MENU

FRIDAY JUNE 4TH • SATURDAY JUNE 5TH

Call 416.926.1010 OR email: info@sorrelrestaurant.ca

APPETIZERS

HEIRLOOM TOMATO SALAD <i>fried capers, shallot vinaigrette, parsley</i>	14
FRIED SOFT-SHELL CRAB <i>Asian slaw, lemon grass dressing, wasabi aioli</i>	22
HEART OF ROMAINE <i>roasted garlic dressing, crostini, padano cheese</i>	14
PROSCIUTTO PARMA <i>bufala mozzarella, olive oil, micro arugula</i>	19
WILD SALMON TARTARE <i>lemon, caper, sesame seed, hard boiled quail egg, grilled baguette</i>	19
ARUGULA <i>shaved fennel, parmigiano, pomelo, lemon, olive oil</i>	14

ENTRÉES

BUTTERMILK FRIED BABY CHICKEN <i>wilted spinach, creamed potatoes, truffle honey</i>	28
DRY AGED RIB-EYE STEAK <i>sautéed asparagus, frites, thyme jus</i>	46
GRILLED SEA BREAM <i>maldon sea salt, meyer lemon, olive oil, sautéed rapini, grilled artichoke</i>	36
TAGLIATELLE <i>pancetta, sweet peas, olive oil, padano cheese</i>	26
VEAL SCALLOPINI <i>white wine lemon caper sauce, french beans, linguine agile e olio</i>	28
LINGUINE <i>tiger shrimps, scallops, mussels, squid, tomato concasse, scallions, garlic, olive oil</i>	29

DESSERT

RASPBERRY TART	12
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