

A premier culinary experience "Local flavours" menu

# AQUATERRA \$60

Available March 1 to 31. All items are also available à la carte.

# Appetizer (Pick one)

#### Ahi tuna escabèche – \$16

seared tuna with smoked pepper aioli and baklouti chili oil (from Kingston Olive Oil Company)

## Charcoal-grilled shrimp – \$16

with hazelnut romesco, watermelon radish, Red Fife sourdough crostini, and olive oil

## Entrée (Pick one)

### Seared chicken thigh - \$38

with saffron fondant, charred kale, and chorizo cream

## Seared salmon paella – \$38

with calamari rings, tomato stock, bay scallop, winter greens, crumbled chorizo, manchego, and garlic chips

## Potato bravas croquette - \$38

with seared king oyster mushrooms, coconut creamed spinach, truffle, and shishito pepper salsa

## Dessert

Tres leches cake - \$14

## Wine add-on

Wine by the bottle – \$70

Baco Noir, Henry of Pelham, Niagara

# Cocktail add-on

### Agua de valencia – \$15

Absolut vodka, Bombay gin, cava, and orange juice



AquaTerra is a certified Feast On® restaurant.