



A LOVER'S MENU

Course 1 | For the Table

Cold Seafood Platter – Lobster tacos, sushi roll, shrimp cocktail, oysters

Course 2 | To Start

Your choice of 1 for every 2 people

Pan Seared Scallops – Apple & bacon jam, squash puree, white balsamic reduction, apple chips

Burrata – Heirloom tomato, basil oil, prosciutto, balsamic reduction, olive oil

Greek Salad – Heirloom tomato, cucumber, red onion, marinated olive, caper, feta cheese, house made dressing

Gnocchi – House made gnocchi, basil oil, toasted pistachio, parmesan cheese

Course 3 | Entrées

Your choice of 1 per person

Roasted Truffle Chicken – Marinated chicken, fresh truffle, roasted nantes carrots, fingerling potatoes, split jus **140**

Surf & Turf – 8oz prime tenderloin, tiger shrimp, broccolini, fingerling potato, mushroom demi **165**

Arctic Char – Pan seared arctic char, Lemon & Dill risotto, chili compound butter **145**

14oz Prime Ribeye – 14oz Prime ribeye, grilled broccolini, fingerling potato, mushroom demi **165**

Lobster Linguine – Canadian lobster tail and mussels, tomato, red chili, lobster butter cream, parmesan **155**

Porterhouse for 2 – 28oz porterhouse, grilled broccolini side, fingerling potato, mushroom Demi **300**

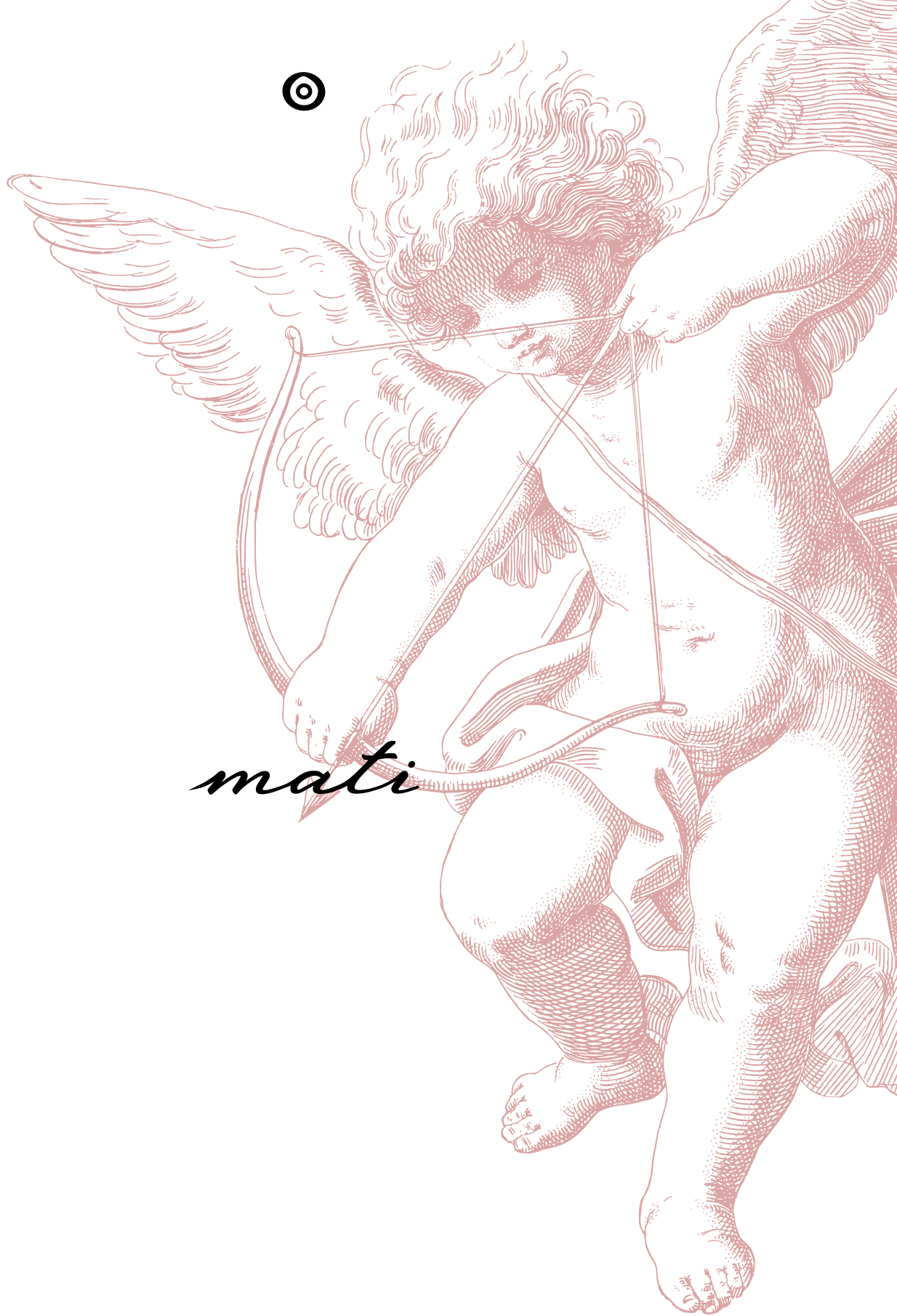
Course 4 | Shareable Dessert

Your choice of 1 for every 2 people

Brownie with strawberry marshmallow, vanilla gelato, raspberry coulis

White chocolate cheesecake with cherry coulis and fresh berries

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Connect with us to book your next reservation or group booking experience – info@matriottawa.ca