Paradiso

Private Patio Dinner

A Culinary Experience With Executive Chef Matthew Tait

Roasted Garlic and Basil Flatbread
with grilled heirloom tomatoes, shaved grana padano and balsamic reduction

Yukon Gold Gnocchi
with grilled portobello mushrooms, shallots in a foie gras butter cream, crispy proscuitto and charred green onions

Halibut en Cartoccio
with grilled leek hearts, caramelized acorn squash and toasted fennel vinaigrette

Amaretto Grilled Plums
with almost souffle and lemon-olive oil gelato

Thursday September 2, 2010 7pm
$50.00 per person ~~ Seating Is Limited ~~ Call for Reservations
Paradiso Oakville 125 Lakeshore Road E 905.338.1594