

BARCORSO

May 2025

Menu Del Giorno 75 pp

Wine Pairing 65 Per Person, Half Pairing 35 Per Person

Antipasti

Sottaceti

Mixture of House Ferments & Pickles

Ostrica

Local Oyster, Basil Foam, Salmon Roe & Lime Zest

Wagyu Crostino

Wagyu Tartar, Pickled Mustard Seeds,
Smoked Bone Marrow Emulsion & Cornichon

Patate

Confit Potato, Anchovy, Salsify & Smoked Quail egg

Primo

Asparago

White Asparagus, Farmhouse Heidi, Truffle & Cured Egg Yolk

Secondo

Agnolotti

Farm House Goats Cheese & Pistachio Filling,
Marsala Buerre Blanc & Basil

Terzo

Agnello

Local Lamb Sirloin, Smoked Eggplant Mousse &
Marinated Zucchini

Dolce

Semifreddo all'Olio d'Oliva

Olive Oil Parfait, Local Berry Preserve,
Filo Mille-Feuille & Pistachio

Suppliers

Crophorne Farms, Hannabrook Farms, Athiana Acres, Cioffis, Triple A, Fisherman's Market, Tall Shadows Bakery,
Columbus Meat Market,
The FarmHouse, Lance

Chef Luke Boswell

Barcorso.ca