



# THE BADALI

— EST 1990 —

BAR + CUCINA

## NEW YEAR'S EVE WEEKEND MENU

### APP SPECIAL | 22

burrata cheese, roasted vine ripened cherry tomatoes,  
confit garlic, basil pesto, olive caviar, balsamic glaze, grilled crostini

***An outstanding match to our cool and crisp Garofoli Estate Verdicchio  
Available by the glass or bottle***

### SOUP OF THE DAY | 12

lobster bisque

***Match this splendid bisque with a citrus forward and refreshing glass  
of Trius Estates Dry Riesling - Available by the glass or bottle***

### DAILY PASTA | 36

truffle infused gnocchi, lobster, pea dust, pea tendrils, cream sauce

***Pairs well with Ontario's own Peninsula Ridge's un-oaked  
Chardonnay - Available by the glass or bottle***

### DAILY FISH | 38

whole roasted savory sea bream, fregola salad, salmoriglio finish

***Delicate in flavour, our sea bream works best with the soft and floral  
flavours of Bolla Soave - Available by the glass or bottle***

### CHEF'S FEATURE | 42

16 oz. bone in ribeye, pommes anna, sous vide heirloom carrots,  
roasted cipollini onions, sauce Bordelaise

***Pairs perfectly with Ruffino Estates award winning Modus IGT  
Available by the glass or bottle***

### NEW YEAR'S EVE W/E DESSERT SPECIAL | 14

mont blanc zeppole, chestnut mascarpone, meringue kisses, vanilla gelato,  
cinnamon milk chocolate pastry cream, passion fruit curd, milk chocolate crunch

***Complimented by Nonino's Amaro deep, mellow, oaky notes***

*Available as a 3 course package for \$64+ tax  
or priced as listed per plate - for individual ordering*