



THE BADALI

— EST 1990 —

BAR + CUCINA

NEW YEAR'S EVE WEEKEND MENU

Saturday, December 30 & Sunday, December 31

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 | 6

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*