

MOSAIC DOES... DINE AROUND!

SEPTEMBER 10 - 30

MENU

Sarah's Café

1426 Danforth Avenue

(416) 406-3121

Prix Fixe Special – 3 Courses for \$25
choose an Appetizer, a Main & a Dessert
[\$53 with WINE PAIRINGS incl.]

APPETIZERS

Soup Du Jour

Wine Pairing: Alvear's Fino Sherry

House Salad with Mesclun Greens, Red Onion, Tomato, Carrot & Balsamic Dressing

Wine Pairing: Riesling 2009 Reif Estate Niagara VQA

Crostini with Roasted Garlic & Brie

Wine Pairing: Chardonnay 2008 Willowglen Australia

MAINS

Broiled Salmon Filet stacked on Wilted Spinach & a Potato Latke topped with Hollandaise Sauce & surrounded by Hot Buttered Veg

Wine Pairing: Sauvignon Blanc 2008 Oyster Bay New Zealand

Blackened Pork Tenderloin Medallions

served with Succotash, Rapini & Sweet Potato Mash

Wine Pairing: Pinot Noir 2008 Flat Rock Cellars Niagara VQA

Chicken Breast stuffed with Mushrooms & Goat Cheese

served with Rice Pilaf & Roasted Root Vegetables & Balsamic Glaze

Wine Pairing: Riesling 2008 Cave Spring Niagara VQA

DESSERTS

Mulled Wine Poached Pear with Whipped Cream

Wine Pairing: Port Taylor Flagate LBV

Creme Caramel

Wine Pairing: Late Harvest Vidal Henry of Pelham Niagara VQA

Chef & Sommelier Sheila Nolan-Ozsos HST not inc



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