

Valentine's Prix Fixe Dinner Menu

February 14, 2025



SEAFOOD TRIO AMUSE BOUCHE*

Fresh Shucked Oyster & Red Wine Mignonette
Grilled Shrimp with Spicy Mango Salsa
Seared Scallop with Smoked Cauliflower Crema & Caper Raisin Relish

APPETIZER

Sunchoke Soup with Double Smoked Bacon & Apple
OR
Heirloom Baby Beets with Whipped Goat Cheese, Arugula, Watermelon Radish & Truffle Cider Vinaigrette

ENTRÉE

Beef Short Ribs with Pomme Purée & Roasted Heirloom Carrots
OR
Hazelnut Crusted Arctic Char with Leek & Potato Ragoût, Blistered Cherry Tomato & Frangelico Beurre Blanc
OR
Mushroom Raviolo with Porcini Brown Butter Sauce

DESSERT PLATE FOR TWO

Cardamom Panna Cotta with Passion Fruit & Mango Coulis
Macaron
Chocolate Covered Strawberries

BEVERAGES AVAILABLE FOR PURCHASE FROM THE BAR

**Non-seafood Amuse Bouche available upon request*

Friday, February 14, 2025

Seating times: 5 p.m. to 9 p.m.

\$65/person*

*prices subject to applicable tax and gratuities.
LIVE Restaurant is cashless: debit/credit payments only.

LIVE Restaurant

(located inside the Living Arts Centre)

4141 Living Arts Drive, Mississauga

Underground, onsite paid parking available
(free after 6 p.m.)

Reservations: 905-615-3200 x6116 or live.restaurant@mississauga.ca

