

Appetizers

Daily Soup

Priced accordingly.

Foie Gras Terrine

Sea salt brioche, pickled grapes, maple jelly and sour cherry glaze.

29

Oysters Daily

Served on the half shell with red wine mignonette, horseradish and lemon.

Priced accordingly.

Heirloom Tomato Salad

Organic Cookstown tomatoes, cucumber, pickled jalapeño, arugula, crispy fennel pollen sourdough wafer and chilled Parmesan foam. Tomato vinaigrette and fine olive oil.

22

Grilled Octopus

Crispy fingerling potatoes, pickled red onion, shaved lemon and parsley.

Salsa verde, sweet garlic tahini and fine olive oil.

24

Tempura Zucchini Blossoms

Filled with house-made ricotta and lemon. Local organic arugula, marinated cherry tomatoes and pesto.

23

Yellowfin Tuna Crudo

Avocado, valentine radish, peashoots, japanese turnips, finger lime and scallion.

Green herb mayonnaise.

25

Sweet Corn Ravioli

Golden chanterelles, spinach, sweet pepper, summer squash and fresh chili.

Tomato beurre fondue.

22

Shrimp Salad

Gaspé shrimp and chopped Nova Scotia lobster. Lime chili mayonnaise,

egg crêpe, soy pickled vegetable slaw, smoky tempura crumbs with shichimi.

25

Main Courses

Duck

Quebec duck roasted with moscatel honey, cracked black pepper and coriander. Brown butter squash purée, grilled treviso, savoury poached pears, toasted hazelnuts and Italian farro. Natural jus.

42

Lamb

Rack with crispy mustard crust. Swiss chard, chick peas, cipollini onions, green beans, vadouvan roasted carrots and pickled cherry tomatoes.

Natural jus and toasted walnut bread crumbs.

49

Halibut

Macerated heirloom tomato, zucchini herb purée, summer squash, samphire, artichokes and olives. Tomato olive oil sauce.

45

St. Canut Pork

Lightly smoked rack of Quebec suckling pig. Mustard spätzle, heirloom beets, whipped tarragon apple and sautéed greens. Natural jus.

41

Sea Scallops

Ontario sweet corn, charred pearl onion, cherry tomatoes, double smoked bacon and runner beans. Spicy caper butter sauce.

46

Grilled Filet Mignon

Ontario AAA beef. Mushrooms, sliced shallot, haricot vert and crispy pressed potato tossed in parsley garlic butter. Bordelaise sauce.

49

Veal

Pan roasted milk fed striploin brushed with harissa herb marinade. Roasted eggplant and citrus purée, fresh romano beans, cherry tomatoes, fennel and preserved lemon. White wine veal jus and crispy Parmesan wafer.

41

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9