

## 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

Roasted breast of Quebec duck, jerusalem artichokes, wild mushrooms, Italian farro and toasted pistachios. Natural jus and quick pickled cherries.

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. Golden chanterelles,

mustard spätzle, toasted Italian hazelnuts and sautéed greens. Natural jus and apricot mostarda.

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

Ontario milk fed striploin. Parmesan whipped potato, summer beans and fresh Australian black truffle. White wine veal jus.

46

### To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9