

Appetizers

Bread, Stirling Creamery Butter with Sea Salt for Two

Prairie Boy organic country white

3

** This small charge for bread will help us to reduce significant waste and half the proceeds will be donated to Community Food Centres Canada.*

Tomato Salad

Cookstown organic tomatoes, corn panna cotta, grilled corn salsa, tomatillo vinaigrette and smoked paprika oil.

20

Duck Terrine

Confit, roasted breast and foie gras terrine. Poached apricots, pickled chanterelles, small salad of frisée and watercress, sea salt brioche and toasted hazelnuts.

27

Oysters Daily

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

Priced accordingly.

Buffalo Mozzarella

Quebec artisanal cheese. Crispy tempura zucchini blossoms, cherry tomatoes and fennel. Green herb mayonnaise.

23

Gaspé Shrimp

Matane shrimp and Nova Scotia lobster salad. Lemon mayonnaise, finger lime, crispy tapioca wafer and black garlic vinaigrette.

25

La Quercia Speck

Artisan made smoked prosciutto. Small arugula, roasted Ontario sweet peppers, Manchego cheese, toasted hazelnuts and Romesco sauce.

21

Scallop Crudo

Avocado, jicama, Japanese turnip, fresh ginger, coriander and shiso. Spicy citrus vinaigrette and fine olive oil.

27

Ravioli

Hand made pasta filled with sweet corn filling. Golden chanterelles, double smoked bacon, arugula, lemon and chives. Corn beurre fondue.

22

Caviar

30g of B.C.'s Northern Divine sustainably raised caviar. Crispy potatoes, crème fraîche, shallots, chive and chopped egg.

95

Main Courses

Duck

Roasted breast. Wild rice, sautéed swiss chard, confit carrots, preserved lemon and harissa. Duck jus, date, almond and pine nut chutney.

45

Lamb

Rack with salsa verde crust. Whipped eggplant purée with lemon and capers, summer beans, black olives and cherry tomato pistou. Natural jus.

49

Wild Halibut

Lemon fennel pollen breadcrumb crust, macerated heirloom tomato, sweet corn, fresh favas, garlic scapes and zucchini basil purée. Warm tomato butter sauce.

46

St. Canut Pork

Roasted Quebec suckling pig. Grilled nectarines, mustard greens, pearl onions, hazelnuts, chanterelles and Jerusalem artichoke. Natural jus.

43

Seafood

Grilled half lobster, calamari, wild side stripe shrimp and scallops. Salad of artichokes, shaved fennel, grilled chili and samphire. Shellfish harissa nage and coriander lime mayonnaise.

56

Grilled Filet Mignon

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

50

Venison

Bacon wrapped and roasted loin. Italian farro, roasted beets, maitake mushrooms, toasted walnuts and grilled escarole. Red wine jus and Triple crunch mustard cream.

49

Mushroom Pasta

Square pasta sheets, layered with sautéed mushrooms, wilted greens, oven-dried cherry tomatoes. Australian black truffles, porcini mushroom sauce and crispy Parmesan wafer.

39

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9

Truffle frites 19