

## **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.*

### **White Asparagus**

Charred gem lettuce, shaved sweet lemon, lovage cress and brown butter mayonnaise.

25

### **Foie Gras Terrine**

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

30

### **Oysters Daily**

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

### **Beet Salad**

Blood orange, avocado, gem lettuce, Monforte fresh goat cheese, mint and chili. Beet molasses and fine olive oil.

19

### **Grilled Octopus**

Crispy fingerling potatoes, pickled red onion, shaved lemon and parsley. Salsa verde, sweet garlic tahini and fine olive oil.

25

### **La Quercia Speck**

Shaved raw asparagus, pickled Belgian endive, Manchego cheese, fine French hazelnut oil and toasted hazelnuts.

19

### **Sea Scallops**

Pan roasted, cauliflower purée, escarole, Meyer lemon, green olive and pistachio relish.

27

### **Ravioli**

Hand made pasta filled with ricotta. Tanner crab, garden peas, wilted greens, chives and tarragon. Lemonquat beurre fondue.

26

### **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 and crispy pressed confit leg. Jerusalem artichoke purée, fresh ginger, Tokyo turnips, all things pea. Soy scallion vinaigrette, natural jus.

45

### Lamb

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

Natural jus and toasted dukkah bread crumbs.

49

### Pacific Halibut

Mustard herb breadcrumb crust. Morels, green and white asparagus, fresh favas, green garlic. Chive verjus butter.

46

### St. Canut Pork

Roasted Quebec suckling pig. Bacon sautéed fingerling potatoes, parsnip purée, lightly pickled apple, turnip and shallot. Natural jus and fine French hazelnut oil.

43

### Seafood

Grilled half lobster, calamari, wild side stripe shrimp and scallops. Artichokes, fennel, samphire and grilled chili. Shellfish nage with harissa, 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. Wild leeks, Italian farro, roasted beets, maitake mushrooms, toasted walnuts and grilled escarole. Red wine jus and Triple crunch mustard cream. Crispy shallots.

49

## To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9