

## **Appetizers**

### **Bread, Stirling Creamy 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.*

### **Daily Soup**

Priced accordingly.

### **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**

Artisanal smoked prosciutto, Italian blood orange, shaved fennel, treviso,

toasted almonds and Manchego cheese. Romesco sauce and fine olive oil.

22

### **Sea Scallops**

Pan roasted, cauliflower purée, escarole, Meyer lemon, green olive and

pistachio relish. Brown butter jus.

27

### **Ravioli**

Hand made pasta filled with ricotta. Wilted leek, celery heart and fennel.

Lemon saffron beurre fondue and pine nut Parmesan crumble.

21

### **Carpaccio**

Thinly sliced raw beef, globe artichoke heart, fingerling crisps, Parmesan and parsley. Truffle mayonnaise, fine olive oil, lemon, and fried capers.

25

## Main Courses

### Duck

Roasted breast and crispy pressed confit leg. French lentils, salsify, red wine braised kale and seasonal wild mushrooms. Foie gras jus and blood orange gastrique.

45

### 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

Soft lemon herb breadcrumb crust, Jerusalem artichoke purée, citrus grilled Belgian endive, honey mushrooms and butter poached leeks. Meyer lemon beurre blanc.

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. Red wine braised venison, mushroom and celeriac tartlette, Brussels sprouts and pearl onions. Red wine jus and triple crunch mustard cream.

49

### To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9