

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.*

Ontario White Asparagus

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

23

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.

Buffalo Mozzarella

Quebec artisanal cheese. Fresh favas, fennel, zucchini, and cherry tomatoes. Green herb dressing and tempura zucchini blossom.

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. Manchego cheese, shaved green and white asparagus, quick pickled Belgian endive, fine French hazelnut oil, lemon and toasted hazelnuts.

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 ricotta. Fresh favas, oven dried cherry tomatoes, black olives and spinach. Lemon saffron 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, Japanese turnips, green garlic, pistachios and mustard greens. Quick pickled cherries, natural jus and sour cherry reduction.

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

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. Jerusalem artichoke, lemon herb gnocchi Parisienne, peas, bacon and hazelnuts. Natural jus and fine French hazelnut oil.

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

49

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9