

Appetizers

Daily Soup priced accordingly

Foie Gras Terrine 29

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

Oysters Daily priced accordingly

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

Grilled Octopus 24

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

Warm White Asparagus 25

Crispy panko duck egg, watercress and Parmesan. Caper herb vinaigrette.

Yellowfin Tuna Crudo 25

Blood orange, fennel, Castelvetrano olives, Meyer lemon, caper, fresh chili, dill and fine olive oil.

Pea Pecorino Ravioli 24

Snap peas, asparagus, green garlic and fresh chili.
Lemon saffron beurre fondue.

Shrimp Salad 25

Gaspé shrimp and chopped Nova Scotia lobster. Smoked paprika mayonnaise, fingerling crisps, Meyer lemon relish, cucumber, radish and small herb salad.

La Quercia Speck 24

Smoked artisanal prosciutto, Manchego crema, poached quince, Marcona almonds and grilled treviso. Sour dough wafer and romesco.

Main Courses

Roast Duck Breast 42

Brushed with honey, cracked black pepper and orange zest. Artichokes and small turnips cooked in oloroso sherry. Italian farro and blood oranges. Natural jus.

Lamb 49

Rack with crispy mustard crust. Swiss chard, pickled curry cherry tomatoes and carrot purée. Spicy eggplant relish and toasted walnut bread crumbs. Natural jus.

Halibut 45

Ontario asparagus, sweet onion soubise and Tuscan style white beans. Saffron tomato clam and herb sauce. Smokey tempura crumbs.

St. Canut Pork 41

Hazelnut spätzle, scallions, snap peas, white asparagus and mustard greens. Natural jus and rhubarb chutney.

Sea Scallops 46

Fennel, oven dried cherry tomatoes, zucchini, runner beans, black olives and herb purée. Crispy lemon breadcrumbs and spicy caper butter sauce.

Grilled Filet Mignon 49

P.E.I. grass fed beef. Mushrooms, sliced shallot, haricot vert and crispy pressed potato tossed in parsley garlic butter. Bordelaise sauce.

Veal 41

Ontario milk fed striploin. Warm Parmesan custard, wild leeks, fava beans and crispy asparagus. White wine veal jus and salsa verde.

To Share

Parmesan fries 8 Whipped potatoes 8 Sautéed greens 9