

First Courses

Daily Soup

Priced accordingly

Duck

Duck pastrami/chicken and duck liver paté/garlic toast
various house made pickles

18

Beet Salad

Heirloom beets/watercress/fennel/parsley/treviso/lemon walnut picada/shallot
tarragon dressing

16

Romaine Hearts

Caesar dressing/parmigiano reggiano/toasted bread crumbs

16

Six Oysters

Cocktail sauce/lemons
priced accordingly

Tuna Tartare

Sashimi grade yellow fin/soy marinade/daikon
coriander seedlings/chili lime sauce

23

Arugula Salad

Organic arugula/lemon/fine olive oil/manchego

15

Steak Tartare

Hand-cut beef tenderloin/garlic crostini/tartare dressing/watercress

24

To Share

Whipped potatoes 7

Frites 7

Warm olives 7

Sautéed greens 9

Second Courses

Spaghetti Chitarra

Neapolitan style veal meatballs/tomato sauce/basil/smoked prosciutto
Americano/toasted parmesan bread crumbs

25

North Atlantic Cod

Tarragon mustard crust/beets/fennel/green beans
meyer lemon relish/white wine butter sauce

36

Peppercorn Fettucine

Beef tenderloin/oyster mushrooms/Madeira/cream/pine nuts
gruyère herb crust

30

Seafood

Fresh fish/shellfish/small artichoke hearts/tuscan style shell beans
roasted cherry tomatoes/herbs/lemon/olive oil

33

Chestnut Ravioli

Smoked pork hock/grilled red onions/treviso/escarole/crispy artichokes
sage brown butter

25

Vadouvan Roasted Chicken

Crispy pressed potatoes/heirloom carrots/grilled rapini/yogurt
curried tomato vinaigrette

28

Grilled Calf's Liver

Parmesan whipped potatoes/green beans/buttermilk onion rings
lemon garlic jus

29

Pappardelle

Wild mushrooms/caramelized shallots/wilted greens/truffled porcini sauce

26

Grilled Filet Mignon

Ontario AAA beef/frites/sautéed cherry tomatoes/greens
harissa mayonnaise

45