

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.*

Beet Salad

Sicilian blood oranges, red endive, Monforte fresh goat cheese, toasted pistachios, shaved fennel and beet molasses.

20

Foie Gras Terrine

Sea salt brioche, red wine poached quince, pickled wild leeks and triple crunch mustard.

30

Oysters Daily

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

Roquefort Salad

Endive lettuces, white wine poached pear, toasted walnuts and Roquefort dressing.

23

Cauliflower Ravioli

Winter truffles, wilted leek, Savoy cabbage and Italian parsley. Truffled beurre fondue.

25

La Quercia Speck

Artisan made smoked prosciutto. Belgian endive, orange hazelnut picada and pomegranate molasses.

21

Gnocchi Parisienne

Shredded duck confit, sautéed mushrooms and winter greens. Duck foie gras jus, toasted Parmesan crumbs.

24

Caviar

30g of B.C's Northern Divine sustainably raised caviar. Crispy potatoes, crème fraîche, shallots, chive and chopped egg.

95

Steak Tartare

Garlic crouton, watercress, spicy caper Dijon dressing.

25

Main Courses

Duck

Roasted breast. Celery root, wild rice, honey mushrooms and celery heart. Natural jus and wild blueberry gastrique.

46

Lamb

Pomegranate and harissa crust. Grilled rapini, heirloom carrots, whipped chick peas and fresh coriander. Lamb jus.

49

Fogo Island Cod

Coco bianco beans, swiss chard, artichoke hearts, peppers and olives in a lobster nage. Smoked paprika aioli.

44

St. Canut Pork

Lightly smoked and roasted Quebec suckling pig. Parsnip purée, pickled apple, roasted Brussels sprouts with pancetta, herbs and sherry. Toasted Piedmont hazelnuts and natural jus.

44

Sea Scallops

Beluga lentils, cauliflower purée, celery root, leeks, carrots and black kale. Meyer lemon beurre fondue and parsley sauce.

46

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

49

Mushroom Pasta

Square pasta sheets, layered with sautéed mushrooms, wilted greens, oven-dried cherry tomatoes. Truffled porcini mushroom sauce, shaved winter truffles and crispy Parmesan wafer.

39

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9