

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.*

Steak Tartare

Garlic crouton, watercress, spicy caper Dijon dressing.

25

Duck Terrine

Confit, roasted breast and foie gras terrine. Pickled plums, seedling salad, riesling jelly and sea salt brioche.

27

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

Squash Tempura

Delicata squash, maitake mushrooms, pickled heirloom carrots, coriander and shichimi. Soy vinaigrette and toasted pine nut butter.

21

La Quercia Speck

Artisan made smoked prosciutto. Small arugula, roasted Ontario sweet peppers, Manchego cheese, toasted hazelnuts and Romesco sauce.

20

Scallop Crudo

Avocado, jicama, Japanese turnip, fresh ginger, coriander and shiso. Spicy citrus vinaigrette and fine olive oil.

27

Hand Made Ravioli

Cauliflower filling, double smoked bacon, radicchio, parsley and preserved lemon. Brown butter jus.

22

Caviar

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

95

Main Courses

Duck

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

45

Lamb

Rack with salsa verde crust. Whipped eggplant purée with lemon and capers, green beans, black olives and cherry tomato pistou. Natural jus.

49

Wild Halibut

Lemon fennel pollen breadcrumb crust. Piperade, spinach and braised coco bianco beans. Caper butter sauce with fresh chili and olive oil.

46

St. Canut Pork

Lightly smoked and roasted Quebec suckling pig. Butternut squash, cippolini onions, mustard greens, apple butter, toasted hazelnuts, crispy shallots and pickled apple. Natural jus.

43

Seafood

Grilled half lobster, octopus, wild side stripe shrimp and scallops. Salad of artichokes, shaved fennel, grilled chili and samphire. Shellfish harissa nage and coriander lime mayonnaise.

58

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. Porcini mushroom sauce and crispy Parmesan wafer.

31

To Share

Parmesan fries 8

Whipped potatoes 8

Sautéed greens 9