

Appetizers

Bread and Hummus for Two

Prairie Boy organic country white, house made hummus with paprika and tahini.

7

Romaine Hearts

Caesar dressing, chopped egg, Parmesan and toasted bread crumbs.

19

Foie Gras Terrine

Sea salt brioche, pickled grapes, riesling jelly, Triple crunch mustard, toasted hazelnuts and sour cherry reduction.

31

30g Northern Divine Caviar

Sustainably harvested Canadian caviar, crème fraîche, shallots, chives and buckwheat blini.

120

Yellowfin Tuna Tartare

Sashimi grade tuna in a soy lime marinade, avocado, coriander, sesame tempura and chili lime sauce.

25

Beet Salad

Italian hazelnuts, Belgian endive, shaved fennel, radicchio and citrus whipped Manchego crema. Chardonnay vinaigrette.

22

Grilled Octopus

Navy beans, black olives, roasted peppers and chorizo sausage in a smoked tomato broth. Romesco and fine olive oil.

27

Caramelized Shallot Gnocchi

Shredded Duck confit, parsnip crema, Brussels sprouts and wild mushrooms. Duck jus and balsamic brown butter.

25/38

Oysters

Fresh oysters on the half shell. Lemon, horseradish and red wine mignonette.

PRICED ACCORDINGLY

Main Courses

Scallops

Spiced Ontario cauliflower tempura, beech mushrooms, sautéed spinach, white wine poached apples, lemon and chili. Saffron tomato vinaigrette and vadouvan oil.

44

Peppercorn Fettucine

Beef tenderloin, oyster mushrooms, Madeira cream, pine nuts and gruyère bread crumb crust.

34

Lobster

Butter poached half lobster. Saffron seafood risotto, oven dried cherry tomatoes. Pesto and fine olive oil.

55

Halibut

Pan roasted. Pickled celeriac, Brussels sprouts leaves, Triple crunch mustard, maitake mushrooms. Truffled beurre fondue.

46

Rack of Lamb

Salsa verde crusted. Sautéed rapini, marinated cherry tomatoes, whipped chick pea purée and Sicilian green olives. Natural jus and goat cheese fondue.

53

Roasted Québec Chicken

Harissa roasted carrots, preserved lemon, globe artichokes, Swiss chard, cippolini onions, lentils, Greek yoghurt and crispy onions. Dark chicken jus.

34

Filet Mignon

Grilled Ontario AAA. Crispy potato tossed in lemon parsley butter. Green beans, mushrooms, blue cheese butter and red wine jus.

52

Duck

Smoked and roasted breast. Butternut squash, grilled treviso, toasted walnuts, golden raisins, escarole and seasonal wild mushrooms. Natural jus.

41

To Share

Parmesan fries 9

Whipped potatoes 9

Sautéed greens 10