

snacks

SOURDOUGH BREAD & BUTTER	9
house-milled flour and organic, grass-fed Jersey butter	
STURGEON CAVIAR	125
buttermilk-fried chicken, crudité, Ruffles, French onion dip	
SALT COD CROQUETTES	17
sundried tomato-roasted garlic aioli	
6 OYSTERS ON THE HALF SHELL	23
lemongrass-shallot mignonette, house-pickled horseradish, fresh lime, fermented hot sauce	
JUMBO SHRIMP COCKTAIL	25
traditional sauce, lemon	
18-MONTH GRAN RESERVA SERRANO HAM	27
sourdough crisps, romesco sauce, olives	

appetizers

CHICORY SALAD	24
white anchovy, brown butter-lemon dressing, parmesan, bacon-sourdough crumb	
LOCAL GREEN ASPARAGUS SOUP	22
spring vegetables, chèvre, lemon oil	
BRAISED OCTOPUS TERRINE	27
Galician potato, parsley, Marcona almond	
MARINATED FOIE GRAS	27
slow-roasted rutabaga, walnut praline, pomegranate- maple gastrique, caramelized onion brioche babka	
CRYING TIGER BEEF TARTARE	24
local, grass-fed beef, Northeastern Thai seasoning, scallions, fresh herbs, coconut, fried saltines	
ROASTED ONTARIO WHITE ASPARAGUS	27
hazelnut purée, miso-marinated mushrooms, spring radish, Vadouvan granola	

6-COURSE TASTING MENU 169

Available after 7 pm

Dietary restrictions on tasting menus can be accommodated with 24 hours' notice.
Please send us a note with your restrictions.

entrées

À LA CARTE | PRIX FIXE

DUCK CONFIT	59 99*
artichoke, white bean ragoût, black kale, fermented tomato jus	
PAN-ROASTED BLACK COD	69 109*
shiitake, Hakurei turnip, bok choy, snow and snap peas, Japanese yam, genmaicha-dashi butter sauce	
BLACK TRUFFLE SKIRT STEAK	69 109*
local asparagus, potato purée, fancy mushrooms, sauce au poivre ADD LOBSTER MP	
ONTARIO LAMB SADDLE	69 109*
baby carrot, Red Kitten spinach, cippolini onion, squash caponata, Tunisian-inspired jus	
ROASTED CHICKEN BREAST PAPRIKÁS	59 99*
caramelized cabbage, spaetzle, celeriac, parsnip, traditional paprika sauce	
CHARCOAL-GRILLED IBERICO PORK RACK	63 109*
fingerling potato, poblano, cauliflower elotes, salsa macha, roasted tomatillo jus	

* 3 - COURSE PRIX FIXE

YOUR CHOICE OF APPETIZER, ENTRÉE AND DESSERT,
AS WELL AS AN AMUSE BOUCHE AND PETIT FOUR

WINE PAIRINGS

CURATED BY OUR	2 pours	36
SOMMELIER	3 pours	52

desserts

DEATH BY CHOCOLATE CAKE	19
8-layer devil's food cake, dark chocolate buttercream, dark chocolate ganache, whipped crème fraîche (limited quantity daily)	
RHUBARB 'CRUMBLE'	19
roasted Ontario rhubarb, oat streusel, Earl Grey custard, vanilla bean ice cream	
PECAN SEMIFREDDO	19
caramel crémeux, roasted banana crème anglaise, cocoa nib-pecan crunch, banana sorbet	
BAKED ALASKA	19
coconut macaroon, passionfruit sorbet, coconut-lime sorbet, piña colada sauce, torched meringue, rum	
WALNUT-DUSTED BRILLAT-SAVARIN	19
Burgundian triple-cream cow's milk cheese, shaved walnut, apple chutney, fruit and nut bread	