

snacks

SOURDOUGH BREAD & BUTTER house-milled flour and organic, grass-fed Jersey butter	9
COMPRESSED WATERMELON lemongrass syrup, feta, pumpkinseeds	17
SALT COD CROQUETTES sundried tomato-roasted garlic aioli	17
6 OYSTERS ON THE HALF SHELL shallot mignonette, house-pickled horseradish, fresh lime, fermented hot sauce	23
JUMBO SHRIMP COCKTAIL traditional sauce, lemon	25
18-MONTH GRAN RESERVA SERRANO HAM sourdough crisps, romesco sauce, olives	27

appetizers

SLOW-ROASTED CELERIAC baba ghanouj, fresh herbs, pickled summer turnip, marinated butter beans, crisp pita, tahini	24
ONTARIO CORN SOUP grilled corn, roasted red pepper, polenta croutons, popcorn	23
BRAISED OCTOPUS TERRINE carrot, green papaya, cucumber, Thai basil, peanuts, soy-ginger vinaigrette	27
MARINATED FOIE GRAS roasted summer beets, radicchio, haskap berry, sour cherry gastrique, warm brioche	27
LOCAL, GRASS-FED BEEF TARTARE special sauce, iceberg, smoked cheddar, cornichon, shallot, fried saltines	24
TUNA NIÇOISE oil-poached B.C. albacore, seared yellowfin, heirloom tomato, quail's egg, green beans, Spanish white anchovy, basil oil	27

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.

DUCK CONFIT artichoke, white bean ragoût, blistered cherry tomatoes, black kale, fermented tomato jus	59 99*
BLACK TRUFFLE SKIRT STEAK fancy mushrooms, potato purée, green beans, sauce au poivre ADD LOBSTER MP	69 109*
PAN-ROASTED BLACK COD shiitake, Hakurei turnip, bok choy, snow and snap peas, Japanese yam, genmaicha-dashi butter sauce	69 109*
ONTARIO VEAL TENDERLOIN baby carrot, rainbow chard, fingerling potato, cippolini onion, onion soubise, Handeck cheese broth	69 109*
ROASTED CHICKEN BREAST 'PAPRIKÁS' caramelized cabbage, spaetzle, summer squash, parsnip, traditional paprika sauce	59 99*
CHARCOAL-GRILLED IBERICO PORK RACK fingerling potato, poblano, cauliflower elotes, salsa macha, roasted tomatillo jus	63 109*



desserts

DEATH BY CHOCOLATE CAKE 8-layer devil's food cake, dark chocolate buttercream, dark chocolate ganache, whipped crème fraîche (limited quantity daily)	19
ROASTED NIAGARA PEACH MELBA almond-brown butter financier, miso custard, vanilla bean ice cream, raspberry compote	19
PISTACHIO SEMIFREDDO apricot sorbet, kataifi crunch, pistachio crème anglaise	19
BANANA PUDDING vanilla wafers, butter-rum pudding, bananas Foster sauce, banana sorbet, cocoa nib-pecan crumble	19
TÊTE DE MOINE Swiss semi-hard, raw cow's milk cheese, apple-walnut chutney, fresh apple, fruit and nut bread	19