

snacks

SOURDOUGH BREAD & BUTTER house-milled flour and organic, grass-fed Jersey butter	9
HEIRLOOM TOMATO basil oil, buffalo mozzarella, sourdough crumbs	24
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
LOCAL MELON & SMOKED PROSCIUTTO toasted pine nuts, white balsamic gastrique, arugula	21

appetizers

SLOW-ROASTED CELERIAC baba ghanouj, fresh herbs, pickled summer turnip, marinated butter beans, crisp pita, tahini	24
THREE SISTERS SQUASH SOUP kabocha, butternut, delicata, and spaghetti squash, fermented black bean, hominy, popcorn	23
BRAISED OCTOPUS TERRINE carrot, green papaya, cucumber, Thai basil, peanuts, soy-ginger vinaigrette	27
MARINATED FOIE GRAS roasted late 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
DUO OF TUNA oil-poached B.C. albacore, seared yellowfin, tonnato sauce, quail's egg, Spanish white anchovy, potato chips	27

6-COURSE TASTING MENU 169

Available after 7 pm

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

entrées

À LA CARTE | PRIX FIXE

DUCK CONFIT artichoke, white bean ragoût, blistered cherry tomatoes, black kale, fermented tomato jus	59 99*
PAN-ROASTED BLACK COD shiitake, Hakurei turnip, bok choy, snow and snap peas, Japanese yam, genmaicha-dashi butter sauce	69 109*
BLACK TRUFFLE SKIRT STEAK fancy mushrooms, potato purée, green beans, sauce au poivre ADD LOBSTER MP	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	69 109*

* 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 8-layer devil's food cake, dark chocolate buttercream, dark chocolate ganache, whipped crème fraîche (limited quantity daily)	19
ONTARIO PLUMS blue, yellow, and cherry plums every which way, black sesame panna cotta, roasted oolong custard	19
PISTACHIO SEMIFREDDO apricot sorbet, kataifi crunch, pistachio crème anglaise	19
WARM AMARETTO-POACHED PEAR oat-amaretti streusel, burnt honey mascarpone, vanilla bean ice cream	19
TÊTE DE MOINE Swiss semi-hard, raw cow's milk cheese, apple-walnut chutney, fresh apple, fruit and nut bread	19