

## 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
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	
GARDEN PEA SOUP	23
local goat cheese custard, pea salad, lemon oil	
BRAISED OCTOPUS TERRINE	27
Galician potato, orange, 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, peanuts, coconut, fried saltines	
OIL-POACHED B.C. ALBACORE TUNA	27
Japanese white cucumber, celtuce, umeboshi vinaigrette, puffed rice	

### 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, blistered cherry tomatoes, 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*
fancy mushrooms, potato purée, green beans, sauce au poivre <b>ADD LOBSTER MP</b>	
ONTARIO VEAL TENDERLOIN	69   109*
baby carrot, Red Kitten spinach, fingerling potato, cippolini onion, onion soubise, Handeck cheese broth	
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)	
ONTARIO STRAWBERRY FANTASY	19
strawberries every which way, mascarpone panna cotta, Voatsiperifery peppercorn meringue	
BLACK SESAME DÉLICE	19
glazed black sesame mousse, roasted white chocolate crème anglaise, raspberry sorbet	
BANANA PUDDING	19
vanilla wafers, butter-rum pudding, bananas Foster sauce, vanilla ice cream, cocoa nib-pecan crunch	
WALNUT-DUSTED BRILLAT-SAVARIN	19
Burgundian triple-cream cow's milk cheese, shaved walnut, apple chutney, fruit and nut bread	