

## À la Carte

### SHELLFISH & CAVIAR

CAVIAR SERVICE (\$240) – Wild Acadian Caviar / Charcoal Blini / Shallot / Egg / Chives / Crème Fraiche

OYSTERS (\$84) - Lucky Lime / Caviar/ Horseradish / Lemon/ Sorel

### STARTERS

BLACK WALNUT SALAD (\$24) - Frisée / Mache / Fromage Bleu / Walnuts / Red Onion / Vin

TOMATO SALAD (\$29) - Heirlooms / Minus 8° / Burrata/ Basil / Jam / Brioche / Brodo

SEARED FOIE GRAS (\$68) – Bavaois / Caviar / Wild Berries / Micro Herbs / Cardamom

BEEF TARTARE (\$27) - Aged & Pickled Beets / Flax Tuile / Horseradish / 64 Egg Yolk / Z' ugh / Shabazi N25

BREAD SERVICE (\$9) - Brioche & Bannock / Truffle & Honey Butter

SQUASH SOUP (\$27) - Red Kari / Fennel / Crème Fraiche / Wild Rice / Bombay No.3

### ENTRÉE

FUNGI (\$49) - Forest Mushrooms / Fettucine / Boursin / Gremolata / Truffle / Chives

BROME LAKE CANARD (\$56)– Magret / Carrot / Parsnip / Frises / Raspberry Agrodolce/ Sumac

EASTERN PASSAGE HALIBUT (\$66)– Kataifi / Digby Scallop / Asparagus / Pea / Sea Beans / Radish

ONTARIO LAMB (\$78) – ½ Rack / Pistachio / Broccolini / New Potato / Salsa Verde/ Pea Shoots / Mint / Aleppo

TOMAHAWK STEAK (\$215) - Tomato Farro / Garden Vegetables / Truffle & Parmesan Potatoes / Jus

WAGYU STRIPLOIN (\$250) - A5 Japanese Wagyu / Potato Pave / Tomato / Mayu / Vadouvan

### PASTRY

COFFEE ROAD (\$21) - Mascarpone / Espresso / Cacao / Cardamon / Lemon

THE FALL (\$21) - Maple / Carmel / Flax / Walnut / Honey / Vanilla

APPLE DECADENCE (\$21) - Tatin / Puff Pastry / Hazelnut / Cider

CHEESE BOARD (\$78) – 5 Canadian Cheeses / Fruit Preserve / Walnuts / Pain D'Epi

(Service Included)

