

À la Carte

STARTERS

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

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

CORN VELOUTÉ (\$25) - Maize / Charred Cob Espuma / Dill / Garlic Chives

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

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

ENTRÉE

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

DIGBY SCALLOP (\$58) - Purple Cauliflower / Asparagus / Pea / Radish / Sea Beans

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

ONTARIO LAMB (\$57) - Pappardelle / Fennel / Tomato / Mizuna / Grana Padano / Olive Oil

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)

