

À la Carte

SHELLFISH & CAVIAR

CAVIAR SERVICE (\$240) - Wild Acadian Caviar / Charcoal Blini / Accoutrements

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

STARTERS

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

SEARED FOIE GRAS (\$68) - Bavaois / Caviar / Wild Berries / Micro Herbs / Honey Comb

BEEF TARTARE (\$27) - Aged & Pickled Beets / Flax Tuile / Horseradish / 64° Egg Yolk / Z' ugh / Shabazi N.25

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

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

ENTRÉE

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

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

ATLANTIC SALMON (\$66) - Digby Scallop / Asparagus / Pea / Sea Beans / Radish / Plum

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 / Mayu / Vadouvan / Chanterelle

PASTRY

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

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

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

