

À la Carte

SHELLFISH & CAVIAR

OYSTERS (\$93) - Lucky Lime / Caviar / Horseradish / Lemon / Pine

PACIFIC KING CRAB (\$68) - Lovage / Radish / Butter / Kewpie / Cauliflower / Lavender / Yuzu

ABALONE (\$43) - Celtuce / Apple / Fennel / Spirulina / Celery / Buddha Hand / Sake

CAVIAR SERVICE (\$250) - Acadian Caviar / Charcoal Blini / Gaufrette / Accoutrements

STARTERS

BLACK WALNUT SALAD (\$26) - Mesclun / Fromage Bleu / Walnuts / Red Onion / Vinaigrette

SUNCHOKE (\$29) - Parsnip / Kohlrabi / Mustard / Popadom / Watercress / Cilantro / Vadouvan

SCALLOP & FOIE (\$75) - Carrot / Orange / Sauternes / Parsley / Sunflower / MPW

CROQUETTES (\$39) - Duck / Foie Gras / Fungi / Kumquat / Blackberry / Allium

ACADIAN CHOWDER (\$42) - Crab / Lobster / Mussels / Clams / Caviar / Potato / Bacon / Roe

BREAD & BUTTER (\$12) - Bannock / Brioche / Honey Truffle / Berry Preserve

ENTRÉE

PICKEREL (\$63) - Romanesco / Edamame / Spinach / Barley / Lemon Verbena / Nori

EASTERN PASSAGE HALIBUT (\$68) - Kataifi / Scallop / Asparagus / Pea / Cauliflower

VENISON (\$67) - Eggplant / Chickpea / Tomato / Sorel Skyr / Kibbeh

ONTARIO COCHON (\$63) - Wild Rice / Grape Leaf / Sour Cherry / Bok Choy / Crostini / Chicharone

BROME LAKE CANARD (\$65) - Celeriac / Blueberry Tamari / Mille Feuilles / Juniper / Chestnuts / Truffle Jus

BEETS & LENTILS (\$49) - Shitake / Lingonberry / Pearl Onion / Fingerling / Dill / Aleppo

A5 WAGYU (\$250) - Yukke (육회) / Tataki (たたき) / Suteki (素敵)

PASTRY

NAN-AIANA-IMO (\$27) - Chocolate / Coconut

BASIL & BERRIES (\$25) - Strawberries / Basil / Pesto

FRESH SUMMER (\$23) - Lemon / Celery / Herbs

