



Prix Fixe Menu

Three Courses \$68

First Course

Sweet mama bisque, pickled dried cranberries, pink peppercorns, lemon thyme oil

Roasted heirloom carrots, shaved foie gras, peanut & cumin purée, cured persimmons, pickled apricots, mustard greens

Sumac-cured Arctic char, roasted sunchoke, espresso beet sauce, napa cabbage, colza oil

Shaved kohlrabi, red watercress, fresh grapes, baby turnips, sour date purée, cocoa nibs

Fresh oysters from both coasts, three garnishes: seasonal hot sauce, dill pickle mignonette, lemon wedge

Brûléed mackerel filet, smoked crème fraîche, marinated squash, puffed rye, Espelette pepper

Second Course

Organic mushroom bolognese, rye berries, caramelized cauliflower purée, sage roasted dates, baby kale

Roasted Cornish game hen, glazed rapini, sunflower seeds, jus soaked raisins, blistered cranberries, sauce noisette, cranberry reduction

AAA Ontario striploin, Welsh rarebit crust, roasted marble potatoes, fresh horseradish, cider roasted turnips, red wine braised onions, toasted hemp seeds, Swiss chard

Slow-baked Ontario walleye, lemon spaetzle, cippolini & kalamata confit, snow peas, preserved oranges, chorizo vinaigrette

Robuchon potato ravioli, Pacific Dungeness crab, braised radicchio, verjus, pomegranates, toasted pistachios, pecorino

Magret duck breast, corn nut-crusted croquette, white bean purée, porcini ash, garlic confit, watercress, cinnamon caps, chèvre fondue



Tasting Menu

Choose Five Courses

CAVIAR

SCALLOPS

VEAL SWEETBREADS

PRAWN

QUAIL

FOIE GRAS

PORK CHEEK

VENISON

GINGERBREAD

CARAMEL

MOCHA

"SHIRLEY TEMPLE"

\$95 per person

\$50 per person optional wine pairing

Offered for the entire table