

# insalata

- 15 Arugula**  
*Baby Arugula, Fennel Puree, Pickled Fennel, Hazelnut Vinaigrette, Shaved Hazelnuts, Micro Mustard Greens*
- 16 Caprese**  
*Heirloom Tomatoes, Fresh Mozzarella, Pristine Farms Cold Pressed Soy Bean Oil, White Balsamic, Basil Puree, Flowers, Young Basil*
- 14 New Season Greens**  
*Young Greens, Shaved New Season Vegetables, Cucumber, Soused Shallots, Soft Herbs, Farro, Mostarda Vinaigrette*
- 15 Caesar**  
*Romaine Hearts, Brown Butter Croutons, Double Smoked Bacon, Traditional Dressing, Parmesan*

# antipasti

- 21 Shrimp**  
*Cold Poached Shrimp, Gin Compressed Cucumber, Pickled Anaheim Chillies, Tomato & Clam Gazpacho, Clam Escabeche*
- 18 Escargot**  
*Gremolata Sauteed Snails, Sunflower Butter, Shoots & Seeds, Shaved New Season Vegetables*
- 24 Foie Gras**  
*Torchon of Foie Gras, Tasting of Leeks, Shaved Duck Confit, Sourdough*
- 21 Scallop & Celery**  
*Seared Scallops, Celery Infused Risotto, Hibiscus Pickled Celery, Young Celery Leaves, Pristine Farms Cold Pressed Soy Bean Oil*
- 19 Crudo**  
*Citrus Cured Arctic Char, Pea Puree, Pickled Fennel, Radish, Young Leeks, Microgreens, Burnt Lemon*
- 18 Sweetbreads**  
*Crispy Sweetbreads, Heirloom Carrots, Watercress, Radish, Shaved Foie Gras*
- 17 Mushrooms**  
*Wild Mushrooms, Leeks, Truffle Fondue, Grilled Sourdough*
- 18 Mussels & Clams**  
*Steamed Canadian Mollusks, Roasted Garlic, Shallots, Chillies, Chorizo, White Wine, Gremolata Butter*
- 19 Calamari**  
*Grilled Squid, Sweet Italian Sausage, Wilted Greens, Heirloom Tomatoes, Fennel*
- 29 Antipasto for Two**  
*Selection of Artisan Cured Meats & Cheeses, Truffle Honey, Marinated Vegetables*

## primi

- Mushroom & Squash Pappardelle** 28  
*Foraged Mushrooms, Grilled Summer Squash, Soft Herb Pesto, Pickled Pearl Onions, Smoked Lindsay Goat Cheddar*
- Sausage & Tomato Rigatoni** 29  
*Spicy Italian Sausage, Heirloom Tomatoes, Rapini, Roasted Garlic, Fennel, Almond Lemon Butter*
- Scallop & Crab Ravioli** 38  
*Eggplant "Caviar", Tomato Marmalade, Shaved Zucchini, Soft Herbs*
- Lobster Linguine** 39  
*Poached Atlantic Lobster, Wilted Spinach, Heirloom Tomatoes, "Bisque" Cream*
- Gnocchi** 27  
*Black Truffle, Parmesan Fondue, Potato Dumplings*
- Risotto** 28  
*Fennel & Heirloom Tomatoes, Black Olive Crumble, Mustard Greens*

## secondi

- Ontario Lamb** 49  
*Hazelnut Crust, Carrot, Fennel, Charred Savoy Cabbage, Fennel Fronds, Curry Scented Lamb Jus*
- Chicken Ballotine** 32  
*Fingerlings, New Season Greens, Black Truffle & Herb Pan Jus*
- Quebec Duck** 42  
*Seared Duck Breast, Duck Confit & Summer Squash Bread Pudding, Watercress, Radish, Grilled Zucchini, Sauce Robert*
- Beef Tenderloin** 48  
*Roasted Bone Marrow & Parsley Crust, Yukon Gold & Herb Mash, New Season Greens, Heirloom Carrots, Red Wine Reduction*
- Rosé Veal** 40  
*Buttermilk Poached Loin, Grilled Corn & Heirloom Tomato Polenta, Gremolata*
- Arctic Char** 39  
*Northern Bean & Black Truffle Puree, Shaved Early Season Vegetables, Nasturtium*
- Black Cod** 44  
*Pea & Fennel Risotto, Burnt Onion Crumble, Mustard Greens, White Wine Jus*