

To Start

BUTTERNUT SQUASH & SWEET POTATO BISQUE

Jonah Crab Salad, Brown Butter Sage Pesto. \$21

MUSHROOMS

Wild Foraged Mushrooms, Leeks, Truffle Fondue,
Grilled Sourdough, Parmesan. \$18

CAESAR SALAD

Baby Gem, Focaccia Croutons, Double Smoked
Bacon, Traditional Dressing. \$17

BURRATA

Fire Roasted Brussels Sprouts, Radicchio, Pickled
Chillies, Spiced Pumpkin Seeds. \$19

SCALLOPS

Pork Belly & Celeriac Risotto, Hazelnut & Apple
Salad. \$29

To Follow

HOUSE GNOCCHI

Black Truffle, Parmesan Fondue, House Made
Dumpling. \$28

LOBSTER LINGUINE

Poached Atlantic Lobster, Heirloom Tomatoes,
Baby Spinach, Lemon Mascarpone. \$40

SMOKED CHICKEN CARBONARA

Prosciutto, Sweet Peas, Black Pepper Spaghetti
Alla Chitarra, Poached Egg, Manchego. \$36

BEEF CASARECCE

Braised Beef Cheek, Greens, Wild Mushrooms, Veal
Cream, Porcini Crumble, Pecorino. \$37

ONTARIO LAMB RACK

Fingerlings, Duo of Parsnip, Braised Greens, Red
Wine Jus. \$50

7oz. BEEF TENDERLOIN & GRILLED SHRIMP

Smoked Cheddar Spun Yukon Golds, Market
Vegetables, Shallot Parsley Compound Butter, Red
Wine Jus. \$57

CIOPPINO

Branzino, Scallop, Shrimp, Calamari, Mussels,
Fingerlings, Fennel, Cherry Tomatoes, Saffron
Broth. \$48

To Finish

TRADITIONAL TIRAMISU

Espresso Whipped Mascarpone, Grand Marnier Zabaglione. \$12

CHOCOLATE PÂTÉ

Crème Anglaise, Berries. \$12

WHITE CHOCOLATE CHEESECAKE

Preserved Ontario Berry Compote. \$12

** Please add applicable taxes*