

Primi

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

Secondi

HOUSE GNOCCHI

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

LOBSTER LINGUINE

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

BEEF CASARECCE

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

7oz. BEEF TENDERLOIN

Smoked Cheddar Spun Yukon Golds, Market Vegetables, Shallot Parsley Compound Butter,
Red Wine Jus. \$50

BRANZINO & GRILLED SHRIMP

Fingerling Potatoes, Market Vegetables, Saffron Crema. \$42

Dessert

TRADITIONAL TIRAMISU

Espresso Whipped Mascarpone, Grand Marnier Zabaglione. \$12

CHOCOLATE PÂTÉ

Crème Anglaise, Berries. \$12

WHITE CHOCOLATE CHEESECAKE

Preserved Ontario Berry Compote. \$12