

insalata

- 19 Caesar**
Baby gems, black pepper bacon, olive oil and rosemary focaccia croutons, traditional dressing
- 19 Fennel & Goat Cheese Croquette**
Fennel, blood oranges, kale salad, grenade seed, goat cheese “Provencal” croquette and champagne vinaigrette
- 26 Crab Salad**
Salicorne, shallot, king crab meat, almond and ginger espuma, cucumber, salmon roe, bisque dressing, macerated granny smith apple
- 23 Caprese Salad**
Burrata, heirloom tomatoes, arugula, balsamic, basil

antipasti

- 29 Grilled Octopus**
Potato espuma , saffron aioli, chorizo, cippolini onions, salsa rossa
- 26 Mushrooms on Toast**
Wild and foraged mushrooms, leeks, truffle fondue, grilled sourdough fresh truffle
- 26 Seared Shrimp**
Sweet corn puree, dry cured chorizo, Calabrian pesto, corn relish, focaccia
- 30 Pan Seared Foie Gras and Cabernet Pear**
Pan seared foie, poached pear in Cabernet and cinnamon and bunny ear crostini, porto demi glaze

Chitarra 35

Citrus marinated tiger shrimp, smoked in house gravlax, fennel sausage, heirloom tomato concasse, roasted garlic rapini, fine herbs

Gnocchi 32

Sweet potato gnocchi, black truffle and parmesan fondue, in house duck prosciutto

Linguine 45

Poached Atlantic lobster, heirloom tomatoes, baby spinach, lemon mascarpone, lobster bisque foam

Risotto al Funghi 32

Butternut squash segment "al forno", Arborio rice, wild mushroom, pecorino, peas, gorgonzola foam

primi

Branzino 42

Sicilian couscous, citrus & honey garum, patty pans and baby peppers

Le Filet Mignon 70

8oz. AAA filet marinated 24h Callebaut chocolate and thyme, "Joel Robuchon" puree, French green beans, porto demi glaze

Duck and Limoncello Figs 49

Hudson Valley seared duck breast, macerated fresh figs, roasted vanilla "carottes de Paris", sweet potato espuma, lychee gastric

secondi

Ontario Lamb Rack 70

Scallion whipped Yukon gold potatoes, Ontario asparagus, snow pea leaves, pistachio & mint gremolata, roasted shallot demi

Chateaubriand for 2 125

Marinated in truffle butter, french green beans, porto demi glaze, "Joel Robuchon" puree

"Vegetarian" Wellington 45

Tomato chutney, goat cheese, basil, chickpeas, wilted greens