

insalata

- 17 Caesar Salad**
Baby gem, crispy pancetta, focaccia croutons, traditional dressing.
- 21 Local Beet Salad**
Roasted beets on whipped goat cheese, baby rocket, topped with crushed pistachios, white balsamic reduction, and a drizzle of local honey.
- 21 Roasted Brussels Sprouts**
Radicchio, squash carpaccio, roasted butternut squash, oven dried cherries, sage and onion vinaigrette.

antipasti

- 20 Mushroom on Toast**
Wild foraged mushrooms, leeks, truffle fondue, grilled sourdough.
- 29 Grilled Octopus & Burrata**
Shaved fennel, torched orange, olive tapenade.
- 26 Snake River Carpaccio**
Wagyu beef, arugula, black pepper aioli, pickled honey mushrooms, shaved pecorino, finishing oil.
- 24 Saku Tuna**
Avocado, wakame, pickled daikon radish, chili ponzu.
- 27 Grilled Calamari**
Sicilian style, sausage and puttanesca.
- 23 Foie Gras Parfait**
Brûlée sugar crust, served alongside toasted brioche, 20 year port soaked cherries.

Chef de Cuisine: Israel Beltrán
Exécutive Sous: Lee Ann Toner

Gnocchi 34
Black truffle, parmesan fondue, house made dumplings.

Linguine 44
Poached Atlantic lobster, heirloom tomatoes, baby spinach, lemon mascarpone.

Rigatoni 39
Braised beef cheek ragu', hen-of-the-woods mushroom, oven dried tomatoes, kale, Amarone jus, parmesan.

Pappardelle 32
Roasted pumpkin, crumbled goat cheese, brown butter toasted walnuts crema.

Spaghetti 36
Duck confit, sweet pea, poached duck egg, parmesan.

Chitarra 38
Shrimp, sweet Italian sausage, rapini, black olive and roasted red pepper, sugo Arrabbiata.

Beef Tenderloin 58
Parmesan spun potatoes, seasonal vegetables, bone marrow compound butter, demi-glace.

Heritage Chicken 39
Roasted boneless half chicken, fingerling potatoes, sauteed chanterelle mushrooms, white wine butter pan jus.

Pistachio Crusted Ontario Lamb Rack 64
Parmesan spun potatoes, seasonal vegetables, Barolo jus.

Ocean Reserve Scallops 52
Butter seared, saffron risotto, white wine, peas, parmesan.

Boneless Short Rib 42
Yukon mash potatoes, seasonal vegetables, thyme and parmesan pangrattato.

Muscovy Duck Breast 44
Sweet potato tart, buttered parsnips, black berry reduction, balsamic.

Mediterranean Branzino 42
Whole boneless fish, sauteed spinach, cauliflower puree, toasted almond, garlic caper, pesto butter.

primi

secondi