

first

**BULGUR SALAD**

ROASTED TOMATOES, SHAVED FENNEL, TOMATO BROTH

**KERR FARMS BEEF TARTARE**

CHEESE CROSTINI, FRISÉE & LOLLA ROSSA SALAD,  
SHAVED BLACK TRUFFLE \$10

**ROASTED QUAIL**

PANCETTA, QUINCE, PUNTARELLE SALAD

pasta

**HOUSEMADE AGNOLOTTI**

B.C. SPOT PRAWNS, LOBSTER SAUCE,  
ROASTED FENNEL

**BASIL CHITARRA**

CAULIFLOWER, BROCCOLI, HEIRLOOM CARROTS,  
ROASTED TOMATOES

**RISOTTO**

KING OYSTER MUSHROOMS, PORCINI, SWISS CHARD,  
PECORINO, SHAVED BLACK TRUFFLE \$10

shared main

**GRILLED WHOLE WHITE SNAPPER**

GRILLED RADICCHIO, SAVOY CABBAGE

**ONTARIO LAMB RACK**

POTATO & LEEK TORTINO, WILTED ARUGULA

**KERR FARMS ONTARIO RIBEYE**

BLACK KALE, ROASTED SHALLOTS & TOMATOES,  
RED WINE JUS

**ROASTED DUCK BREAST & BRAISED LEG**

SUNCHOKE PUREE, SPINACH, ONTARIO HEARTNUT  
BROWN BUTTER

**BEEF TENDERLOIN & LOBSTER**

|\$25 SURCHARGE|

HUBBARD SQUASH, MUSTARD JUS,  
SMOKED EGGPLANT PURÉE

cheese

**ARTISINAL CHEESE**

CHOOSE TWO SELECTIONS, GOLDEN RAISIN MOSTARDA

dessert

**DESSERT FOR TWO**

CHOCOLATE HAZELNUT TORTA, MASCARPONE MOUSSE,  
BLOOD ORANGE CRISP, FORELLE PEAR & MEDJOOOL DATES,  
MARSALA ZABAGLIONE, LACE TUILE

CHEF tawfik shehata

SOUS CHEF giacomo pasquini

\$150|COUPLE

