

First Courses

Fresh Daily Soup priced accordingly

Tomato Salad 19

Manchego panna cotta/fresh chili/arugula/toasted almond bread crumbs
sherry vinaigrette

Foie Gras Torchon 26

elderflower jelly/quick pickled cherries/cherry wine reduction
toasted hazelnut brioche

Summer Vegetable Salad 17

cherry tomatoes/radishes/beets/artichoke/squash/small salad leaves
green herb mayonnaise/shaved Monforte Toscano/fine olive oil

Nova Scotia Lobster 23

Ataulfo mango/cucumber/jicama/crème fraîche/sesame tempura
lemongrass citrus vinaigrette/coriander cress

Fresh Oysters Daily priced accordingly

on the half shell/red wine mignonette/fresh horseradish/lemon

Spicy Steak Tartare 18

hand-cut filet mignon/garlic crostini/watercress

Three Goat Cheeses 19

fresh Monforte/St. Maure/Bûche de chèvre/beets/walnuts/lentils
mushroom crostini/pesto/Moscato vinegar reduction

Yellow Fin Tuna 21

sashimi grade tuna tartare/lime/ginger/soy/coriander/shiso/daikon
caramelized soy/sweet chili sauce

Dungeness Crab Ravioli 24

fava beans/scallions/sweet peppers/haricot vert/chives/shellfish nage

Second Courses

Sea Bream 39

grilled calamari/sweet garlic whipped white beans/chorizo/tomato confit
saffron white wine herb nage/fine olive oil

Partridge 44

roasted breast/crispy leg confit/pan-seared foie gras/potato pancake
wild mushrooms/pearl onions/foie gras jus/cherries

Lamb 46

roasted rack/grilled leg/caponata/goat cheese whipped potatoes
salsa verde/cherry tomatoes/pine nuts/lamb jus

Filet Mignon 8 oz. 47

grilled triple A Ontario beef/porcini whipped potatoes/wild mushrooms
French green beans/Bordelaise sauce

Sea Scallops 40

pan-roasted/whipped parsley root/marinated chanterelles/sweet corn
smoked tomato butter/parsley almond pesto

Halibut 41

olive oil crushed fingerling potatoes/broad beans/fennel/fava beans
cherry tomatoes/citrus saffron nage/Cerignola olive aioli

Handmade Fresh Pasta 34

herb pasta sheets/wild mushrooms/grilled leeks/parsley
truffled porcini sauce/shaved Umbrian summer truffle

Steelhead Salmon 36

toasted Nori tempura crust/sesame seeds/snap peas/Japanese eggplant
soya-braised shiitake/scallions/coriander/soya-lime beurre blanc
fresh chilies

Venison 46

bacon wrapped loin/mushroom flan/green garlic/scallions/small beets
red wine glaze/triple crunch mustard cream