

Dinner

Shellfish

Nordic Shrimp (\$16) - baby gem / apple / old bay
Prawn Cocktail (\$20) - horseradish / lemon / parsley
Scallop & Crab (\$21) - daikon / tapioca / ink
Oysters on ½ Shell (\$24) - creme fraiche / dill / caviar

Small Plates

Fattoush Salad (\$18) - romaine / radish / cucumber / sumac
Lobster Bisque (\$26) - sour cream / flying fish roe / chives
Trout Roulade (\$26) - parsley / toybox vegetables / beurre cancalaise
Burattini (\$29) - sea buckthorn / strawberry / honeydew melon

Mains

Ricotta Cannelloni (\$29) - spinach / tomato / parmesan / basil
Clam Linguini (\$32) - manila / bay scallops / gremolata / citrus cream
Salmon Ratatouille (\$37) - zucchini / squash / eggplant / thyme
Ontario Pickerel (\$40) - cabbage / cauliflower / fennel / beurre blanc
Truffle Chicken (\$40) - arborio / peas / edamame / sauce chasseur
Dry Aged Ribeye (\$63) - mushrooms / potato / onion / demi glace
Tomahawk Pork Chop (\$71) - jasmine / bok choy / broccoli / sesame (Served for 2)

Dessert

Crème Glacée de Jour (\$15)
Cheesecake - Peach & Lavender (\$19)
Robusta Tiramisu (\$19)

Grains

Bannock - berry jam (\$8)
Sourdough - honey butter (\$8)

