

À la Carte

Dinner

Shellfish

Nordic Shrimp (\$16) - romaine . apple . old bay

Prawn Cocktail (\$20) - horseradish . ink . Sourdough

Oysters on ½ Shell (\$24) - creme fraiche . dill . caviar

Scallop & Crab (\$29) - leek . parsley . daikon . butter

Small Plates

Baby Gem Salad (\$16) - sumac . radish . cucumber . feta

Trout Roulade (\$21) - celery . toybox vegetable . beurre cancalaise

Lobster Bisque (\$24) - sour cream . flying fish roe . chives

Acadian Chowder (\$24) - bay scallop . clams . cheddar . lemon

Burattini (\$29) - sea buckthorn . strawberry . honeydew melon

Mains

Elk Rigatoni (\$26) - kale . tomato . parmesan . basil

Mushroom Linguini (\$27) - pesto . pearl onion . boursin . cream

Salmon Ratatouille (\$29) - zucchini . saffron . eggplant . thyme

Ontario Pickerel (\$37) - cabbage . cauliflower . fennel . beurre blanc

Truffle Chicken (\$39) - arborio . peas . edamame . sauce chasseur

Dry Aged Rib Eye (\$49) - carrots . parsnips . lentils . kale . demi glace

Tomahawk Pork Chop (\$69) - rice . bok choy . sesame . scallions (served for 2)

Dessert

Crème Glacée du Jour (\$12)

Cheesecake - peach . lavender . rose (\$17)

Hazelnut - gianduja . feuilletine . cocoa (\$19)

Grains

Bannock - berry jam (\$7)

Sourdough - honey butter (\$7)

