



## À la Carte - Spring 2026

### Shellfish

Maritime Roll (\$22) - brioche / lobster / old bay

Digby Scallop (\$22) - butter / tapioca / parsley

P.E.I Oyster (\$22) - crème fraîche / buddha's hand / dill

### Small Plates

Black Walnut Salad (\$16) - apple / blue cheese / red onion / ice wine

Summer-Truffle Soup (\$19) - gougere / chantrelle / wild rice / koji

Bison & Ramp (\$21) - pistachio / harissa / lavash / za'atar

Acadian Sturgeon (\$43) - emerald caviar / smoked paté / nori blini

### Mains

Sweet-Corn Capeletti (\$26) - maseca / ricotta / poblano / cilantro

Masala Prawn Spagettini (\$29) - guanciale / parmesan / bisque / basil

Northern Arctic Char (\$31) - zucchini / eggplant / asparagus / berbere

Ontario Beef Cheeks (\$37) - carrot / parsnip / lentils / vadouvan

Quebec Muscovy Duck (\$44) - radish / bok choy / maitake / shoyu

Pacific Caught Halibut (\$49) - arborio / english pea / fiddlehead / allium

### Dessert

Haskap & Sumac (\$19)

Maple & Pine 'Crème Brûlée' (\$19)

Yuzu & Ginger Sorbet (\$12)

### Grains

Bannock w/ preserve (\$7)

Sourdough w/ lardo (\$7)

Milk Bread w/ butter (\$12)

**Chef's Tasting Menu** (\$165)

**Wine Pairing** (\$90)

