

# BRUNCH

2 Courses \$52 / 3 Courses \$59

With Fresh Orange OR Grapefruit Juice, Coffee OR Tea

## APPETIZERS

### STEAK TARTARE

quail egg yolk, gem lettuce  
pickled shimeji mushroom  
potato gaufrette

### FRUIT PLATE

assortment of berries  
melon and pineapple

### SMOKED SALMON TARTINE

libretto bread, beet root  
Cheese Boutique cream cheese  
dill, citrus

### Ⓥ GREEK YOGURT PARFAIT

honey, pistachio, blueberry  
house-made granola

### CREVETTES

poached wild white shrimp  
avocado, cocktail sauce, lemon

### ARTISANAL CHEESE & CHARCUTERIE

chef's selection of local french  
cheese with house-made  
charcuterie and accompaniments

### Ⓥ BERRIES TARTINE

libretto bread, maple pecan  
fresh sheep's cheese  
strawberry-rhubarb compote

### HUÎTRES

east coast oysters  
mignonette, lemon

### TUNA NIÇOISE

seared & confit tuna, olive  
tomato, anchovy, potato  
haricots verts, quail egg

KAVIARI TRANSMONTANUS CAVIAR 265  
potato blini, traditional accompaniments

## BISTRO CLASSICS

### FRIED CHICKEN & "WAFFLE"

white cheddar & dill hominy, chicken jus  
cornbread waffle, pickled pearl onion, spiced honey

### CRÊPES

caramelized apple, crème fraiche  
maple glazed smoked bacon

### FRENCH TOAST & FOIE GRAS

brioche french toast, beetroot, pistachio  
pickled berries, seared foie gras

### CROQUE MADAME

gruyere cheese, jambon de paris  
topped with fried egg, frites

### EGGS BENEDICT

poached farm fresh eggs, english muffin  
hollandaise sauce  
choice of: smoked salmon or canadian bacon

### STEAK & EGGS

terres major, sunny side up farm fresh eggs  
potato rösti, roquefort butter, petit greens

### THE DB TRUFFLE BURGER

7oz beef patty, gruyère cheese, arugula, bacon  
summer truffle, tomato-onion compote

### STEELHEAD TROUT

romesco sauce, roasted fennel  
romanesco, fennel salad

### Ⓥ OMELETTE FLORENTINE

spinach, goat cheese  
petit greens, fine herbs

## DESSERTS

### FIG & TONKA BABA

spiced rum soaked baba, fresh fig  
Tonka bean chantilly

### PEACH VACHERIN

lavender honey roasted peaches vanilla  
chantilly, apricot coulis, meringue

### WARM MADELEINES

freshly baked lemon  
madeleines

### HAZELNUT & CHOCOLATE PROFITEROLES

choux pastry, chocolate cremeux,  
vanilla ice cream, hazelnut praline

### BLUEBERRY & CINNAMON BUN

cinnamon bun, crystallized ginger, cream  
cheese frosting, blueberry compote

# CRAFT COCKTAILS

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**FRUITMONGER** 20  
appletons estate rum, goslings rum  
pineapple, orange, lime  
mountain berry tea

**PEARY GODMOTHER** 18  
ketel one, pear, lemon  
honey sage, rosemary bubble

**COFFEE OLD FASHIONED** 19  
wild turkey longbranch, cynar  
coffee, vanilla fig bitters

**BIRDS OF A FEATHER** 18  
bombay sapphire, aperol  
st. germain, lemon  
egg white, dried flowers

**IN BLOOM** 17  
prosecco, lemon cordial  
cocchi americano, chambord  
pomegranate

**BRIGHT SIDE** 18  
tromba tequila, pineapple  
passion fruit vanilla, supasawa

**PANACEA** 21  
johnnie walker black, cointreau  
lemon, honey, gingerbeer

**BRUNCH MARTINI** 17  
tanqueray, aperol  
grapefruit, lemon  
marmalade

**FOUR SEASONS TORONTO** 20  
forty creek double barrel dillon's  
black walnut amaro, bitters  
ennis maple syrup, bacon

**HARVEYWALLFLOWER** 18  
grey goose, galliano, lemon  
orange blossom

## CRAFT SODAS

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Lemon Cordial 8

Mountain Berry Iced Tea 9

Fruit Cordial 8

## BARISTA

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**BREWED COFFEE POT** 7

**ESPRESSO**  
single 6 /double 9  
**ORGANIC TEAS** 8

**SPECIALITY COFFEE** 8  
café latte, café mocha, cappuccino

english breakfast, cream of earl grey, vanilla rooibos, sencha mikado (green)  
peppermint, chamomile, jasmine gold dragon (green), decaf breakfast

## WHITE & ROSÉ

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	5 oz.	half ltr.	btl
2013 Estate Chardonnay, Tawse, Niagara Peninsula, Canada	15	48	65
2018 Riesling, Two Sisters, Niagara Escarpment, Canada	16	52	76
2019 Muscadet Sèvre-et-Maine, Batard Langelier, Loire, France	17	57	80
2019 Sauvignon Blanc, 'L'Instant, C & F Berthier, Loire, France	18	60	84
2020 Rosé 'Beausoleil', St. John, Languedoc, France	18	60	84
2019 Chardonnay, Sonoma-Cutrer, Sonoma Coast, United States	22	70	102
2019 Sancerre Rosé, Lucien Crochet, Loire Valley, France (1.5L)	25	85	240

## RED

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	5 oz.	half ltr.	btl
2016 Château Argadens, Bordeaux Superieur, France	17	57	80
2018 Syrah, Jeanne Gaillard, Collines Rhodaniennes, France	18	60	84
2019 Côtes du Rhône, Domain de la Janasse, Rhône Valley, France	19	64	89
2018 Cabernet Sauvignon, Vvines, California, United States	19	64	89
2017 Rioja Reserva, Muga, Rioja Alta, Spain	21	68	98
2018 Pinot Noir, Hidden Bench, Beamsville Bench, Canada	22	70	102

## SPARKLING

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	5oz.	btl
N.V. Prosecco, Sorelle Bronca, Italy	15	70
N.V. Brut Champagne, Perrier-Jouët, France	31	155
N.V. Rosé Champagne, Mœt Chandon, France	38	185