

## APPETIZERS

CHILLED SWEET CORN SOUP 19  
charred corn, nasturtium  
crispy pork belly, crème fraîche

STEAK TARTARE 26  
quail egg yolks, gem lettuce  
pickled shimeji mushroom  
potato gaufrette

Ⓥ HEIRLOOM TOMATO AVOCADO SALAD 25  
basil seeds, cucumber ribbons, radish  
borage flower, sumac

FOIE GRAS BALLONTINE 23  
cornish hen, served with  
traditional accompaniments

TUNA NIÇOISE 29  
seared & confit tuna, olive, tomato  
anchovy, haricots verts potato  
quail egg

ESCARGOT PERSILLADE 21  
wild mushroom, cherry tomato, miche

### ARTISANAL CHEESE & CHARCUTERIE 33

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



## DE LA MER

FOGO ISLAND CALAMARI 21  
cornmeal crusted served with  
meyer lemon & fin herb aioli

HÛÎTRES 28  
six east coast oysters  
mignonette, lemon

WILD SHRIMP 23  
avocado, cocktail sauce  
lemon

KAVIARI  
TRANSMONTANUS CAVIAR 265  
potato blini, traditional accompaniments

## BISTRO CLASSICS

STEELHEAD TROUT 37  
romesco sauce, roasted fennel  
romanesco, fennel salad

DUCK CONFIT 41  
purple haze carrots, haricot vert, duck jus  
almond, confit fingerling potato

LAMB SHANK 49  
roasted heirloom carrots  
pommes puree, patty pan squash  
rosemary & garlic confetti

Ⓥ WILD MUSHROOM CAPPELLETTI 29  
black truffle, chanterelle mushroom

Ⓥ ROASTED CAULIFLOWER 29  
smoked cauliflower purée, pomegranate  
mint, castelvetrano olive, labneh

WILD BC HALIBUT 48  
confit potato, fennel, aerated buerre blanc  
leek, chanterelle

WHOLE ROTISSERIE DUCK 78  
niagara peach, charred broccoli  
tokyo turnip, duck jus, swiss chard

THON ROUGE 48  
ontario wild rice, glazed carrots  
sesame, seaweed salad, sumiso sauce

ROTISSERIE CHICKEN 34/67  
confit fingerling potatoes, watercress  
caramelized onion, chicken jus

ATLANTIC SEA SCALLOPS 49  
squash, brussel sprouts  
lardon, barley, apple

## STEAK

10 OZ ALBERTA PRIME STRIPLOIN 59  
frites, mixed greens  
confit cherry tomato

44 OZ. COTE DE BEOUF 179  
wild mushroom, pommes puree  
broccolini

8 OZ. ALBERTA PRIME TENDERLOIN 78  
fondant potato, spinach subric,  
albufera jus, king oyster mushroom

choice of: béarnaise, au poivre sauce, bordelaise

## SIDES 11

super green spinach

mushrooms

pommes puree

broccolini

side salad

frites

## DESSERTS

MACARON ISPAHAN 16  
rose rubis whipped ganache, fresh  
raspberry, lychee & lime compote

COULANT 14  
chocolate molten cake, raspberry  
sorbet, chambord coulis

WARM MADELEINES 8  
freshly baked lemon madeleines

SORBET & ICE CREAMS 4  
one scoop of our daily selection

HAZELNUT & CHOCOLATE PROFITEROLES 15  
choux pastry, chocolate cremeux  
vanilla ice cream, hazelnut praline

GRAPEFRUIT GIVRÉ 14  
sesame halva, rose loukoum  
grapefruit sorbet

# WHITE & ROSÉ

	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

	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

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

# BEER

9	10	12
Heineken Lager (354 ml) Sol Pale Lager (330 ml)	Belgian Moon Wheat (473 ml) Guinness Irish Stout (440 ml)	Lost Craft Divercity Helles Lager (473 ml) Steamwhistle Pale Ale (473 ml)

# CRAFT COCKTAILS

<b>FRUITMONGER</b> 20 appletons estate rum, goslings rum pineapple, orange, lime mountain berry tea	<b>BIRDS OF A FEATHER</b> 18 bombay sapphire, aperol st. germain, lemon egg white, dried flowers	<b>BRIGHT SIDE</b> 17 tromba tequila, pineapple passion fruit, vanilla, supasawa
<b>PEARY GODMOTHER</b> 18 ketel one, pear, lemon honey sage, rosemary bubble	<b>IN BLOOM</b> 17 prosecco, lemon cordial cocchi americano, chambord pomegranate	<b>FOUR SEASONS TORONTO</b> 20 forty creek double barrel dillon's black walnut amaro, bitters ennis maple syrup, bacon
<b>COFFEE OLD FASHIONED</b> 19 wild turkey longbranch, cynar coffee, vanilla fig bitters	<b>PANACEA</b> 21 johnnie walker black, cointreau lemon, honey, gingerbeer	<b>HARVEYWALLFLOWER</b> 18 grey goose, galliano, lemon orange blossom

## CRAFT SODAS

Lemon Cordial	8
Mountain Berry Iced Tea	9
Fruit Cordial	8