

# SEAFOOD & CAVIAR

## OYSTERS 28

1/2 dozen coast oysters  
mignonette, lemon

## WILD SHRIMP 23

avocado, cocktail sauce  
lemon

## TUNA 32

yellowfin tuna tartare, harissa  
chick pea, cucumber, yogurt

## CAVIAR

50g Baeri 265  
50g Kristal 300

# APPETIZER

## ENDIVES 21

Ontario pears, blue d'elizabeth  
pecan, honey vinegar dressing

## KURI SQUASH 18

squash soup, brown butter,  
apple, maple pecan

## BEETS 21

roasted beet, spicy green  
sheep milk cream

## OCTOPUS 31

grilled Spanish octopus, ginger  
coconut, curry sauce, cilantro

## ACRAS 21

cod and potato fritter  
sweet peppers compote

## FOIE GRAS 28

mousse of foie gras, fig, almond  
sherry gelée, brioche

## ESCARGOTS 23

Burgundy snails, maitake cream  
persillade butter

## STEAK TARTARE 27

quail egg yolk, gem lettuce  
Shimeji mushroom, potato gaufrette

## CHARCUTERIE & CHEESE 33

board of Chef's selection of  
cheese & charcuterie

# MAIN COURSE

## STEELHEAD TROUT 42

romesco sauce, roasted fennel  
Ontario grape

## BLACK COD 49

olive oil confit, Ontario coco beans  
chorizo oil, black trumpet

## HALIBUT 47

fingerling potatoes, leek  
chantarelle, beurre blanc

## SCALLOPS 52

butternut squash, brussel sprout  
lardon, barley, apple

## TAGLIOLINI 38

Burgundy truffle sauce, parmesan  
fresh truffle

## SPAGHETTI SQUASH 27

smoked gouda, sage  
wild mushroom, chestnuts

## QUEBEC DUCK 49

Sichuan pepper marinated duck breast  
Ontario plum, radicchio, elderberry jus

## LAMB SHANK 49

roasted heirlooms carrot  
pomme purée, marjoram gremolata

## ROSSINI 125

8oz Alberta Prime tenderloin, spinach  
seared foie gras, sauce Périgourdine

# GRILL & ROTISSERIE

## STEAK & FRITES 59

10 oz. Alberta prime striploin  
mixed greens, sauce ou poivre

## 44OZ COTE DE BOEUF 179

mushrooms, pomme pureé, brocolini  
béarnaise or sauce ou poivre

## ROTISSERIE CHICKEN 35/69

fingerling potato  
caramelized onion, chicken jus

# SIDES 12

mushroom - super green spinach - roasted fall roots - salad - brocolini - pommes purée

# DESSERT

## EXOTIC BAKED ALASKA 19

pineapple & coconut sorbet  
mango sorbet, passion fruit coulis

## COULANT 14

chocolate molten cake  
pear & bergamot

## HAZELNUT & CHOCOLATE PROFITEROLES 15

choux pastry, chocolate crémeux  
vanilla ice cream, hazelnut praline

## WARM MADELEINES 8

freshly baked lemon madeleines

## GRAPEFRUIT GIVRÉ 14

sesame halva, rose loukoum  
grapefruit sorbet

## MACARON ISPAHAN 16

rose rubis whipped ganache, fresh  
raspberry, lychee & lime compote

# WHITE & ROSÉ

	5 oz.	half ltr.	btl
2018 Riesling, Two Sisters, Niagara Escarpment, Canada	16	52	76
2020 Muscadet Sèvre-et-Maine, Batard Langelier, Loire, France	17	57	80
2020 Sauvignon Blanc, Haut Grelot, Bordeaux, France	18	60	84
2020 Rosé 'Beausoleil', St. John, Languedoc, France	18	60	84
2020 Petit Chablis, Louis Moreau, Burgundy, France	20	66	95
2019 Chardonnay, Sonoma-Cutrer, Sonoma Coast, United States	22	70	102

# RED

	5 oz.	half ltr.	btl
2017 Château Argadens, Bordeaux Superieur, France	17	57	80
2020 Syrah, Jeanne Gaillard, Collines Rhodaniennes, France	18	60	84
2020 Côtes du Rhône, Domain de la Janasse, Rhône Valley, France	19	64	89
2017 Cabernet Sauvignon, Vvines, California, United States	19	64	89
2019 Pinot Noir, Henry of Pelham, Short Hills Bench, Canada	20	66	95
2017 Rioja Reserva, Muga, Rioja Alta, Spain	21	68	98
2017 Barolo, Prunotto, Piedmont, Italy	36		180

# SPARKLING

	5 oz.	btl
N.V. Prosecco, Conti Riccati, Italy	17	75
N.V. Brut 'Collection 242', Louis Roederer, France	35	180
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>MIGHTY PINE MARGARITA</b> 22 casamigos, luxardo maraschino supasawa, pine	<b>What's Your Werth?</b> 22 werther's elijah craig vanilla, egg, nutmeg	<b>FRENCH '55</b> 28 botanist gin, lavender, lemon champagne
<b>PEARY GODMOTHER</b> 18 ketel one, pear, lemon, honey sage, rosemary bubble	<b>THE OLD JAMAICAN</b> 20 brown butter appleton's, orange cardamom bitters, honey syrup	<b>BIRDS OF A FEATHER</b> 18 tanqueray, aperol st. germain, lemon, egg white
<b>HEART BEET OF JALISCO</b> 22 casamigos blanco, thyme, all spice domain de canton, beet, lime	<b>FOUR SEASONS TORONTO</b> 20 forty creek double barrel dillon's black walnut amaro orange bitters, maple, bacon	<b>I BELIEVE IN MIRACLES</b> 19 frangelico, jack daniels hot chocolate, hazelnut, ferrero rocher

**VIEUX CARRE** 60  
 remy XO, antica vermouth, b&b  
 house made bitters  
 forty creek double barrel

Served table side with  
 Remy Louis XIII- 260

## CRAFT SODAS

Lavender 9  
 Fruit Cordial 8