

SEAFOOD

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

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

AUTUMN SALAD 21

root vegetable, apple, kale, pumpkin seed
mushroom, apple cider dressing

CHICKEN SALAD 31

rotisserie chicken, gem lettuce
radish, cucumber, avocado

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

DOVER SOLE 42

sauce Meuniere cauliflower taboulé
pain de mie, pommes purée

ROTISSERIE CHICKEN 35

fingerling potato
caramelized onion, chicken jus

STEAK & FRITES 39

8oz teres major grilled beef
french fries, sauce au poivre

TAGLIOLINI 38

Burgundy truffle sauce, parmesan,
fresh truffle

SPAGHETTI SQUASH 27

smoked gouda, sage
wild mushroom, chestnuts

FRENCHIE BURGER 28

7oz beef patty, morbier, dijon, arugula
pork belly, tomato-onion compote
french fries

FLORENTINE 27

omelete, spinach, goat cheese
fine herb, salad

CROQUE MADAME 28

gruyère, jambon de paris
fried egg, french fries or salad

SIDES 12

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

DESSERT

SORBET & ICE CREAMS 4

one scoop of our daily selection

GRAPEFRUIT GIVRÉ 14

sesame halva, rose loukoum
grapefruit sorbet

WARM MADELEINES 8

freshly baked lemon madeleines

HAZELNUT & CHOCOLATE PROFITEROLES 15

choux pastry, chocolate crémeux
vanilla ice cream, hazelnut praline

I BELIEVE IN MIRACLES 19

frangelico, jack daniels
hot chocolate, hazelnut
ferrero rocher

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

MIGHTY PINE MARGARITA 22 casamigos, luxardo maraschino supasawa, pine	What's Your Werth? 22 werther's elijah craig vanilla, egg, nutmeg	FRENCH '55 28 botanist gin, lavender, lemon champagne
PEARY GODMOTHER 18 ketel one, pear, lemon, honey sage, rosemary bubble	THE OLD JAMAICAN 20 brown butter appleton's, orange cardamom bitters, honey syrup	BIRDS OF A FEATHER 18 tanqueray, aperol st. germain, lemon, egg white
HEART BEET OF JALISCO 22 casamigos blanco, thyme, all spice domain de canton, beet, lime	VIEUX CARRE 60 remy XO, antica vermouth house made bitters, b&b forty creek double barrel Served table side with Remy Louis XIII- 260	FOUR SEASONS TORONTO 20 forty creek double barrel dillon's black walnut amaro orange bitters, maple, bacon

CRAFT SODAS

Lavender 9
Fruit Cordial 8