

FESTIVE BRUNCH

2 Courses \$64 / 3 Courses \$74
Add a mimosa or glass of prosecco \$10

FEATURE DRINKS

WHAT'S YOUR WERTH? 22

werther's elijah craig
vanilla, egg, nutmeg

VIEUX CARRE 60

remy XO, antica vermouth
house made bitters, b&b
forty creek double barrel

Served table side with
Remy Louis XIII- 260

THE OLD JAMAICAN 20

brown butter appleton's, orange
cardamom bitters, honey syrup

APPETIZER

FRUIT PLATE

assortment of berries
melon and pineapple

STEAK TARTARE

quail egg yolk, gem lettuce
Shimeji mushroom, potato gaufrette

FOIE TARTINE

foie gras, cherry, port, pistachio

BERRIES TARTINE

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

CREVETTES

poached wild white shrimp avocado
cocktail sauce, lemon

OYSTERS

1/2 dozen coast oysters
mignonette, lemon

GREEK YOGURT PARFAIT

honey, pistachio, blueberry
house-made granola

CHARCUTERIE & CHEESE

board of Chef's selection of
cheese & charcuterie

SEARED BLUEFIN SALAD

seared tuna, green goddess
baby gem, quail egg

MAIN COURSE

WILD MUSHROOM & TRUFFLE

kale, béchamel, poached eggs
parmesan

CRÊPES

caramelized apple, crème fraiche
maple glazed smoked bacon

FRENCH TOAST

mascarpone chantilly
Ontario pear compote

THE DB TRUFFLE BURGER

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

CROQUE MADAME

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

OMELETTE

cremini mushroom
beaufort cheese

STEAK & EGGS

terres major, sunny side up egg
potato rösti, roquefort butter
petit green

EGGS BENEDICT

poached eggs, hollandaise sauce
choice of: smoked salmon or
canadian bacon

DUCK CONFIT HASH

potato, red pepper, mushroom
poached egg, hollandaise

DESSERT

LA BUCHE NOISETTE

hazelnut mousse yule log
praline croustillant, hazelnut nougatine

I BELIEVE IN MIRACLES 19

frangelico, jack daniels
hot chocolate, hazelnut ferrero
rocher

HAZELNUT & CHOCOLATE PROFITEROLES

choux pastry, chocolate crémeux
vanilla ice cream, hazelnut praline

WARM MADELEINES

freshly baked lemon madeleines

APPLE AND MAPLE MILLE FEUILLE

maple syrup custard, phyllo layers
McIntosh apple

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, Mïet 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

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

HEART BEET OF JALISCO 22
casamigos blanco, thyme, all spice
domain de canton, beet, lime

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

FRENCH '55 28
botanist gin, lavender, lemon
champagne

BIRDS OF A FEATHER 18
tanqueray, aperol
st. germain, lemon, egg white

CRAFT SODAS

Lavender 9

Fruit Cordial 8