

TASTING MENU AVAILABLE
PREPAID BOOKING 2 DAYS IN ADVANCE
TUESDAY-FRIDAY
\$125 PER PERSON - \$70 WINE PAIRNG

B I T E S

MIXED OLIVES	6
MANCHEGO	12
IBERICO CHORIZO	12
1 YR CURED WILD BOAR CAPOCOLLO	15
NOVA SCOTIA SCALLOP FRESHLY SHUCKED CITRUS RHUBARB MIGNONETTE	9
KALUGA STURGEON CAVIAR CREME FRAICHE BUCKWHEAT BLINI	14

A P P S

SHUCKED OYSTERS SHALLOT MIGNONETTE	25
SHRIMP & LOBSTER CEVICHE PICO DE GALLO PASILLA PUREE	24
HEIRLOOM SLAW SALAD CHANTERELLE MUSHROOM HAZELNUT VINAIGRETTE	22
ONTARIO STRAWBERRY & BURRATA HEIRLOOM CHERRY TOMATO VINCOTTO EXTRA-VIRGIN OLIVE OIL	24
PRIME BEEF TARTARE SUMMER TRUFFLE CRISPY BEEF CHICHARRON MELBA TOAST	26
TUNA TATAKI KUMQUAT, CUCUMBER JALAPENO YUZU VINAIGRETTE	25

ADDITIONAL BREAD SERVICE IS \$1.50 PER PERSON

WE DO NOT ACCEPT AMERICAN EXPRESS

MAINS

OXTAIL TORTELLINI
CHANTERELLE FRICASSEE

23 APP
32 MAIN

SUMMER CORN AGNOLOTTI
NOISETTE
PERIGORD TRUFFLES

34

SABLEFISH
MISO BUTTER
SAUTEED SPINACH
BRAISED FENNEL

43

10oz VEAL CHOP
CHARRED RAPINI
PORCINI JUS

48

KOBE BEEF SHORT RIB
SUMMER PEA FRICASSEE
POTATO PUREE

39

10oz DRY AGED PRIME STRIPLOIN
ROSEMARY FRITES
MIXED MUSHROOMS
SHALLOT JUS

55

ONTARIO LAMB RACK
GRILLED RATATOUILLE
HARISSA LABNEH

49

SIDES

TEMPURA ONION RINGS
WITH SPICY AIOLI

12

GRILLED SUMMER VEGETABLES

12

