

## TO SHARE

Antipasto marinated olives, truffle manchego, grilled & chilled asparagus, crostini, pickles, honey	\$18
Proscuitto Di Parma fire roasted pepper & guindilla pepper, Estate olive oil, saba	\$19
Burrata Caprese basil pesto, heirloom steak tomato, arugula, crumbled pine nut, grilled focaccia	\$21
Fried Sardines cornmeal & flour dredge, cracked olive herb puree	\$23 6 pcs

## STARTERS

Little Neck Clams 100km Farms double smoked bacon, caperberries, parsley, spinach crema	\$21
Roots & Sprouts shaved root vegetables, greens, Dripline Farms sprouts, aged balsamic vinaigrette	\$17
Grilled Asparagus foie gras crema, shaved black truffle, pane gratto	\$19
East Coast Scallops pea puree, quick pickled cucumber, seedlings	\$21

## HAND-MADE PASTA

Cavatelli Fresh & Tasty Farms mushrooms, shaved black truffle	small \$24 large \$29	Ricotta Gnocchi fennel sausage, snow peas, asparagus, arugula pesto	small \$23 large \$28
Spaghettini tomato sugo, Ontario buffalo mozzarella, Dripline Farms basil	small \$21 large \$25	Mezzelune braised beef short rib & ricotta filling, peas, cured tomato	small \$28 large \$33

## ENTRÉES

Lobster Risotto asparagus, spinach, mascarpone, arugula salad	\$39	Grass Fed Beef Tenderloin grilled red king crab legs, crab dauphinoise, asparagus puree, tomato confit, perigord truffle, shallot jus	\$63
Wellington County Beef Striploin braised beef short rib & potato roesti, green beans, bone marrow butter, confit parsnips, port jus	\$51	Confit Rabbit Leg creamy polenta, leeks, zucchini pearls, buttered peas, crispy kale, peppercorn jus	\$49
Wild Boar Tenderloin fregola, vegetable succotash, celeriac crema, prune jam, mustard jus	\$49	Pan Roasted Branzino grilled asparagus, callipo tuna salad, steamed clams, beets, cauliflower crema, béarnaise	\$55
Lake Perch sautéed snow peas, confit pearl onions, baby carrots, artichoke crema, beluga caviar	\$47	Ontario Lamb Rack carrot crema, mushy turtle beans, calabrese cutlet, spinach, parsnip chips, rosemary jus	\$61

## DESSERTS

Blood Orange Entremet blood orange mousse, raspberry mousse, graham crust, macaron	\$14	Lemon Cremeux vanilla tart, wild blueberry sorbet, lemon crema, tuile	\$12
Torta (GF) flourless chocolate cake, Nutella layer, vanilla gelato, toasted & crumbled hazelnuts	\$13	Strawberry Pistachio Tart dark chocolate shell, crème patissiere, pistachio sponge, fresh strawberries	\$13