



OYSTERS on the half shell **MP**
CAULIFLOWER & APPLE SOUP **\$15**
 Curried cauliflower, poached lobster, caramelized apple
BEEF TARTARE **\$20**
 Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot, ginger vinaigrette
“OLD FASHIONED” FOIE GRAS **\$24**
 Québec foie gras terrine, maple gel, orange bitters, house made granola
LOCAL RABBIT **\$19**
 Confit leg, wild mushrooms, pumpkin seeds, pomegranate, roasted squash ravioli
SEA BREAM CRUDO **\$18**
 Stealhead trout roe, celtuce, cucumber pickled onion, dill oil, lemon vinaigrette, puffed rice
INTO THE WINTER GARDEN **\$15**
 Winter vegetable: raw, cooked & dried, coffee & cardamom soil, lemon vinaigrette
RICOTTA AGNOLOTTI **\$18**
 Brown butter roasted broccoli, broccoli purée, fresh parmesan, fermented chili, toasted almonds, citrus

ROASTED “LOUP DE MER” **\$29**
 Sunchoke, brussel sprouts, black trumpet mushrooms, red wine reduction
ORGANIC SALMON **\$34**
 Mushroom duxelle, ragout of salsify, celtuce & swiss chard, honey lobster broth
DUCK BREAST **\$32**
 Spiced & honey glazed, parsnip purée, roasted beets, flax seed brittle, clementine
MILK FED VEAL LOIN **\$40**
 Crispy sweetbreads, celery root purée, celery cubes, dried chestnuts, semi-dried grapes, veal & tamarind jus
ONTARIO VENISON **\$44**
 Spiced sweet potato flan, Tokyo turnips, date purée, candied pecans, apple roundelles, chocolate juniper jus
BEEF FILET **\$42**
 Pommes boulangère, charred cipollinis, blue foot mushrooms, pear, soubise, sherry jus
RISOTTO **\$26**
 Carotene butter, black trumpet mushrooms, roasted baby carrots, pickled pumpkin seeds

ESTD



2016

SUR-LIE

FINE FOOD & FINE WINE

