

BREAD



BANNOCK 3

Chef's butter

STARTERS

SOUP 8

Market inspired daily

GREENS 12

Juniper Farms greens, Napa cabbage, sparkling nectarine, lemon-cava dressing, hazelnuts

OCTOPUS 19

Seared octopus, lemon yoghurt, beluga lentil salad, green onion emulsion, braised shallot, dulce paper

ALBACORE TUNA 15



Earl Grey tea dusted Albacore loin, compressed watermelon, pickled watermelon rind, radishes, bergamot gel, creamed feta, orange gastrique

PIG'S CHEEK 14

Braised pig's cheek + mushrooms on brioche, roasted broccoli, broccoli puree



DUCK WINGS 16

Confit duck wings with black garlic + maple BBQ sauce, kohlrabi slaw



LAMB POUTINE 14

Braised Ontario lamb shoulder, rosemary jus, potato fondant, whipped curd

SMOKED ELK on "BEAVER DOUGH" 14

Smoked and braised Elk Ranch elk, caramelized onion, old PEI cheddar, Beau's beer pickled mustard seeds, cornichons, fried "beaver dough"

SQUASH 7

Ginger roasted spaghetti squash, truffled cream cheese, hazelnuts, lightly smoked honey, oregano

SHARING

DUCK FOR FOUR 75

Study of duck – roasted duck breast, smoked pastrami style duck breast, duck leg confit, fried duck wings, pickles, wilted bok choy, herbs, duck liver aioli, fresh bread

TRITIP FOR SIX 100

Stonehearth oven roasted Enright Cattle beef, roasted mini Yukons and brussels, oven roasted buttered carrots, creamed scallion + horseradish, Canadian merlot jus

MAINS

TURKEY 30

MTL steak spice rubbed smoked turkey leg, succotash with red pepper + corn + lima bean, wild rice, harissa aioli

STEAK 30

Seared chilli + maple rubbed AAA hanger, roasted mushrooms and brussel sprouts, roasted mini potatoes, rye whiskey jus,

RAVIOLI 23

House leek ash pasta, leek + potato filling, black walnuts, pancetta, blue cheese crumble, lovage

PASTA 22

House made cavatelli, zaatar roasted beets, sumac, pistachio, ricotta, mint



ARCTIC CHAR 30

Seared Arctic char, "Indian candy" [coho salmon] nduja, bok choy, warm bean salad, dill, cashew Cheese

OPEN SKY CHICKEN 28

Ferme Reveuse open sky chicken breast cooked sous vide, grilled peach, peach + corn risotto, cilantro, ricotta, goat cheese cromesqui

PORK SHOULDER 26

Pork shoulder confit in boar fat, brown sugar glaze, kale + blueberries, farro

ONTARIO BURGER 22

Enright Cattle beef, Seed to Sausage bacon, aged Ontario cheddar, lettuce, tomato, Thousand Island dressing with chips or greens



We'll provide one meal to a youth in need through **Mealshare.**



feast + revel