

**OYSTERS on the half shell** **MP**

**ASPARAGUS SOUP** **\$13**

Beking's farm poached egg, confit cherry tomato, smoked bacon

**BEEF TARTARE** **\$18**

Filet, fermented cabbage, grilled romaine heart, cashew purée, pickled red carrot, ginger vinaigrette

**"OLD FASHIONED" FOIE GRAS** **\$22**

Québec foie gras terrine, maple gel, orange bitters, house made granola

**LOCAL RABBIT** **\$18**

Confit leg, wild mushrooms, pumpkin seeds, pomegranate, roasted squash ravioli

**SNOW CRAB** **\$18**

Avocado roll, passion fruit gelée, pickled radish, vanilla marinated zucchini

**INTO THE WINTER GARDEN** **\$14**

Winter vegetables: raw, cooked & dried, coffee & cardamom soil, lemon vinaigrette

**RICOTTA AGNOLOTTI** **\$16**

Brown butter roasted broccoli, broccoli purée, fresh Parmesan, fermented chili, toasted almonds, citrus

**ITALIAN BURRATTA** **\$16**

Heirloom tomato, Acorn farm greens, olive oil

**PAN ROASTED BC HALIBUT** **\$37**

Potato scales, morels, ragout of spring vegetables, mushroom bouillon, halibut tortellini

**POACHED MONK FISH** **\$26**

Olive oil poached monk fish, espellete, confit peppers, zucchini gnocchi, glazed artichokes, red pepper nage

**GLAZED GNOCCHI** **\$22**

Liquid Manchego polenta, confit tomato, fried artichokes, Parmesan

**LOCAL GUINEA FOWL** **\$30**

Roasted breast and leg, smoked bacon flan, foie gras parfait, spinach and poultry jus

**SEARED SCALLOPS** **\$26**

Scallop mousse, roasted cauliflower, confit fennel, yellow curry, sliced green apple

**ONTARIO VENISON** **\$42**

Spiced sweet potato flan, Tokyo turnips, date purée, candied pecans, apple rondelles, chocolate juniper jus

**BEEF FILET** **\$38**

Pommes fondant, charred cipollini, blue foot mushrooms, pear, red cabbage purée, sherry jus

**RISOTTO** **\$26**

Carotene butter, black trumpet mushrooms, roasted baby carrots, pumpkin seed

**5 Course tasting menu \$80 / wine pairings \$35**

**CHEESE FLIGHT 3 FOR \$15 OR 5 FOR \$22**

# DESSERT

\$11

## CHOCOLATE ORANGE

Brown butter financier, candied orange zest, clementine meringue, cocoa syrup

## ESTD 2016 GALA APPLE TATIN

Caramelized apple, puff pastry crust, maple crumble, tonka bean ice cream, cranberry mousse

## RASPBERRY SHORTCAKE

Almond dacquoise, honey-chocolate ganache, raspberry sorbet, lime marshmallow, raspberry candy

## ICE CREAM

Chef's selection of 3, assorted crumble

Sorbet available

Pastry Chef: Gabriel Messier

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## CHEESE FLIGHT

Selection of 3 \$15    Selection of 5 \$22