

# APPETIZERS

<b>Wild Mushroom Soup</b> 🌿🌾	17
<i>black garlic, smoked shiitake</i>	
<b>Grilled Kale Waldorf Salad</b> 🌿🌾	18
<i>candied walnut, cured egg yolk, apple, shropshire blue</i>	
<b>Amberjack Crudo</b> 🌾	26
<i>green apple dashi, cucumber, lovage</i>	
<b>Grilled Lobster</b> 🌾	34
<i>squash risotto, pear, cinnamon</i>	
<b>Beef Tartare</b>	26
<i>einkorn waffle, elderberry capers, sabayon</i>	
<b>Foie Gras Parfait</b>	27
<i>fig compote, oat streusel, black apple balsamic</i>	
<b>Heirloom Beets</b> 🌿🌾	23
<i>saffron, sunflower seed, chickpea croquette</i>	
<b>Coffee Roasted Carrots</b> 🌿🌾	19
<i>puffed buckwheat, sea buckthorn, black walnut</i>	

🌿 Vegetarian    🌿 Vegan    🌾 Gluten-free

# MAINS

<b>Heritage Chicken Breast</b> 🌱	35
<i>king oyster mushroom, madeira jus, leek</i>	
<b>Scallops</b> 🌱	46
<i>smoked butter, pickled kombu, kohlrabi</i>	
<b>Corn Agnolotti</b> 🌱	34
<i>sourdough pasta, chanterelle mushroom, cultured butter</i>	
<b>Tamarack Farms Squash</b> 🌱 🌱	33
<i>thai red curry, pumpkin seed</i>	
<b>Ontario Lamb Duo</b> 🌱	49
<i>loin &amp; sausage presse, grilled artichoke, tomato, spiced jus</i>	
<b>Black Cod</b> 🌱	42
<i>coco blanco beans, dashi butter, 'nduja, cauliflower</i>	
<b>Dry Aged Duck Breast</b>	44
<i>almond purée, beetroot, cherry jus</i>	
<b>10 oz Ribeye</b>	78
<i>onions: glazed, pickled, ring, puree, jus</i>	
<b>Chef's Menu</b>	120
<i>7 Courses</i>	
<b>Wine Pairing</b>	65