

APPETIZERS

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| Garden Salad 🌿 🌾 | 18 |
| <i>vertical greens, ontario feta, pumpkin seed</i> | |
| Celtuce 🌿 🌾 | 22 |
| <i>sorrel, lilly bulb, pistachio</i> | |
| Tomato Custard 🌿 🌾 | 23 |
| <i>wakame seaweed, heirloom tomato</i> | |
| Beeswax Poached Lobster Tail 🌾 | 34 |
| <i>apricot, almond, chamomile</i> | |
| Beef Tartare | 27 |
| <i>einkorn waffle, sabayon, elderberry caper</i> | |
| Yellowtail Amberjack Crudo 🌾 | 28 |
| <i>green apple dashi, cucumber, dill</i> | |
| Foie Gras Torchon | 29 |
| <i>strawberries & cream, kampot pepper</i> | |

🌿 Vegetarian 🌿 Vegan 🌾 Gluten-free

MAINS

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|---|-----|
| Turbot 🌱 | 48 |
| <i>sweet corn, chanterelle, sea urchin sauce, puffed sorghum</i> | |
| Roasted Scallops 🌱 | 46 |
| <i>smoked butter, kohlrabi, apple, kombu</i> | |
| Sasso Chicken Breast 🌱 | 37 |
| <i>morel & madeira ragout, runner bean, leek</i> | |
| Grilled Summer Squash ♻️ | 33 |
| <i>grain risotto, pickled ramp, sunflower seed</i> | |
| Corn Agnolotti 🌱 | 36 |
| <i>sourdough pasta, corn miso, cultured butter, chanterelle</i> | |
| BBQ Ontario Lamb 🌱 | 49 |
| <i>sausage pressé, grilled artichoke, sundried tomato, spiced jus</i> | |
| 10oz Beef Ribeye 🌱 | 78 |
| <i>grilled kale, white garlic purée, sprouting broccoli</i> | |
| Chef's Menu | 120 |
| <i>7 Courses</i> | |
| Wine Pairing | 65 |