

LUNCH MENU

Salads & Appetizers

Burrata 28

Roasted beets, green goddess dressing,
spiced crumbs (V)

Baby Gem Caesar Salad 24

Soft boiled egg, sun-blushed tomato,
smoked bacon, parmesan, crouton, lime
& anchovy dressing

Add Protein:

Chicken 10

Shrimp 12

Tofu 8

Roasted Parsnip Soup 18

Pomegranate syrup, parsnip crisps (V)

Seasonal Greens 24

Roasted squash, herbed ricotta, endives,
quinoa, saba & cumin dressing

Crispy Soft-Shell Crab 31

Cilantro, shichimi pepper, smoked sea
salt, hondashi-mayo

Beef Tartare 30

Fermented black garlic, fall pickled root
vegetables, grilled sourdough

Mains

Crispy Chicken Sandwich 34

Crispy fried chicken, cabbage slaw, tomato mayo, french fries

Butternut Squash Risotto 32

Crispy Brussels sprouts, candied pumpkin seeds

Double Smoked Turkey Sandwich 34

Lemon aioli, sundried tomato, baby arugula

Wagyu Burger 37

Applewood cheese, relish, butter lettuce, red onion marmalade,
brioche, french fries

Branzino 46

Wild rice, pea & mint puree, preserved lemon, kale

Ziti Pasta 30

Wild mushrooms, cream, pecorino

Steak Frites 72

Snake River Farms Wagyu flat iron steak, french fries, truffle jus

Coq-au Vin 36

Chicken braised in red wine, carrots, pommes puree, bacon lardons

Kindly note, prices in Canadian dollars and do not include tax and gratuity.

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Dessert

13-Layer King's Cake* 40

Thirteen layer chocolate cake slice,
hazelnut-chocolate butter cream,
64% Guayaquil chocolate sauce

Ontario Pumpkin and Chai Torte* 16

Salted caramel, pumpkin gelato, pecans,
jivara chai mousse

Chocolate Banana Cremeux* 16

Exotic caramel, filo, peanut dust

Ice Wine Poached Pear 16

Burnt meringue, mascarpone chantilly,
wildflower honey crumble

*Contains Nuts

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