

LUNCH MENU

Salads & Appetizers

Burrata 25

Red pepper jam, cooks town tomato, pomegranate syrup, spiced crumbs (V)

Baby Gem Caesar Salad 19

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

Add Protein:

Chicken 10

Shrimp 12

Tofu 8

Pea Veloute 22

Parmesan, pea shoots (V)

Golden Corn Chowder 15

Truffle popcorn (V)

Crispy Soft-Shell Crab 22

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

Beef Tartare 20

Smoked chimichurri, wild rice, citrus & mustard tapioca crisps

Mains

Crispy Chicken Sandwich 30

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

Double Smoked Turkey Sandwich 32

Lemon aioli, sundried tomato, baby arugula

Wagyu Burger 34

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

Branzino 39

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

Ziti Pasta 28

Wild mushrooms, cream, pecorino

Steak Frites 64

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

Coq-au Vin 34

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 34

Thirteen layer chocolate cake slice,
64% Guayaquil chocolate sauce

Roasted Fig Crème Brulee 15

Grana padano crisp, manuka honey (GF)

Chocolate Banana Cremeux 14

Exotic caramel, filo, peanut dust

Roasted Pineapple and Truffle 18

Black truffle ice cream, szechuan pepper
caramel, florentine

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