

starters

burrata

pickled mushrooms, walnut + kale pesto,
caramelized seeds, grilled bread 25.

atlantic salmon

olive oil poached salmon, horseradish,
pickled apple, crispy parsnip 26.

add wild acadian caviar 25.

beet salad

salt-baked beets, hazelnuts, ontario cheddar,
bitter greens, maple cherry vinaigrette 24.

lamb tartare

sunflower, burgundy truffle, madeira, sourdough 27.

main s

haida gwaii albacore tuna

preserved mushrooms, barley, kale, caviar,
saké beurre blanc 62.

duo of pork

roast tenderloin, crispy belly, kohlrabi,
baby turnip, cider jus 64.

8oz strip loin

braised short rib, bacon jam, truffle potato,
mushroom purée, bordelaise sauce 89.

butternut squash risone

roasted squash, orzo pasta, puffed grains,
parmigiano-reggiano, burgundy truffle 54.

a d d i t i o n s

seasonal truffle 25.

acadian sturgeon caviar 25.

Chef de Cuisine: Roderick Tomiczek

please inform us of any allergies. we will do our
utmost to accommodate, though we are unable
to guarantee an allergen-free kitchen.