

We please ask each guest at your table choose the same course size to ensure the best experience.

Please advise our servers of any food allergies.

All prices are subject to hst.

5 COURSE TASTING | 95

Chef's Daily Bread & Welcome Snack

Beets

Pistachio, soft cheese, mint

Tomato

Allium, prawn, basil

Lobster

Ginger, scallion, mushroom, pea

Beef

Sprouting broccoli, oxtail, potato

Haskap

Sesame, mint, tahini

FIVE COURSE WINE PAIRING | 45

A perfectly paired wine enhances each plate.
Served as a 2-4 oz portion, varying per course.

TRUST THE CHEF | 125

Our immersive, surprise, seven-course tasting menu inspired by the season creates a unique dining experience where no two menus are alike.

SEVEN COURSE WINE PAIRING | 55

A perfectly paired wine enhances each plate.
Served as a 2-4 oz portion, varying per course.

À LA CARTE

SNACKS

- Daily Bread for Two | 6
Chef's Daily Snack for Two | 5
Oysters (6) | 18
Beef Tartare Deviled Eggs (2) | 10
Chicken Liver Mousse | 10

APPETIZERS

- Beets | 18
Pistachio, soft cheese, mint
Chilled Tomato "Consommé" | 19
Allium, prawn, basil
Carrot | 16
Pork belly, apricot, wheatberry

ENTRÉES

- PEI Blue Dot Beef Striploin | 46
Sprouting broccoli, oxtail, potato
Nova Scotia Lobster | 42
Ginger, scallion, mushroom, pea
Arctic Char | 32
Potato gnocchi, "ragu calabrese", asiago

DESSERTS

- Haskap | 16
Sesame, mint, tahini
Cherry | 15
White chocolate, hazelnut, anise
La Liberte | 16
Strawberry, honey, water cracker

THREE COURSE WINE PAIRING | 35

A perfectly paired wine enhances each plate.
Served as a 2-4 oz portion, varying per course.