

CANADIAN INSPIRED 4-COURSE CHEF'S TASTING MENU

Served February 1st to June 30th, 2017

\$95 per person

ANTIPASTI

FOIE GRAS

Quebec foie gras, raspberries, red onion sorbet

PASTA

PASTA MISTA

Mix pasta, Canadian lobster, potato, smoked mozzarella

CARNE

BEEF CHEEK

Slow braised Alberta beef cheek, olive oil mash, leeks

DOLCE

TORTINO

Giandua ganache, hazelnut, milk chocolate mousse, maple gelato

CANADIAN INSPIRED 6-COURSE CHEF'S TASTING MENU

Served June 1st to July 31st, 2017

\$150 per person

ANTIPASTI

FOIE GRAS

Quebec foie gras, raspberries, red onion sorbet

PASTA

PASTA MISTA

Mix pasta, Canadian lobster, potato, smoked mozzarella

PESCE

HALIBUT

Pan-seared halibut, roasted eggplant puree, basil pesto

CARNE

BEEF CHEEK

Slow braised Alberta beef cheek, olive oil mash, leeks

FORMAGGIO

ONTARIO CHEESE

Chef's selection of 2 Ontario cheeses, crostini, honey

DOLCE

TORTINO

Giandua ganache, hazelnut, milk chocolate mousse, maple gelato