

Appetizers

chef's seasonal feature soup

arugula grapefruit salad

cumin cashews / toasted coconut / rhubarb citrus vinaigrette

Ontario artisan beef tartare

horseradish aioli / taro root chips / truffle oil / sunnyside up quail egg

buffalo mozzarella and tomatoes

purple watercress / fried green tomatoes /
Creole pommery vinaigrette

quail

chermoula spiced / butter braised brussel sprouts

Mains

pumpkin gnocchi

chanterelles / ginger cream / sage

ancho braised lamb taco

red cabbage poblano slaw / molé / yogurt / herbed frites

herb roasted Cornish hen

squash sourdough stuffing / king oyster mushrooms / porcini velouté / macadamia nuts

Pacific halibut

roasted garlic mascarpone orzo / broccolini / pine nuts /
yellow tomato romesco

wild mushroom ravioli

fennel / golden beets / Bourbon mushroom broth /
shaved Parmigiano-Reggiano

Alberta bison striploin

sweet potato galette / black garlic braised leeks /
crispy taro root ribbons / chipotle mustard

Sassafras mac and cheese

grilled chorizo / tubetti / La Sauvagine mornay / panko crust

Desserts

éclair trio

pumpkin cream / dark chocolate Frangelico / salted crème caramel

milk chocolate mousse

olive oil ganache / passion fruit coulis / roasted candied almonds

maple beignets

Amaretto crème anglaise / butterscotch glaze