MENU

MONDAY - FRIDAY 11.30AM - 9.30PM

SATURDAY & SUNDAY 3PM - 9.30PM

SMALL PLATES & SHAREABLES

SOURDOUGH & BUTTER Home Made Sourdough bread and Home Made Butter	\$10
WHIPPED TOFU & ROOT VEGETABLE	\$16
BONE MARROW Home Made Toast	\$23
CHIVE FRITTERS Crème Fraiche, Jardiniere	\$14
BEEF SLIDERS (DUO)	\$18
Home Made Japanese Milk Buns, Wagyu Sliders, Mac Sauce, White Cheddar	\$18
FRIED CHICKEN + KIMCHI PANCAKE	\$35
FOIE GRAS TRUFFLE TART Home Made Tart, Foie Gras, Truffle	
FONDUE FOR 2 Japanese Milk Bread + Vegetables & Fruit	\$26

Toast	
HALF ROASTED CAULIFLOWER Gremolata, Yogurt & Pomegranate	\$22
ABURI SALMON Pink Peppercorn Cotton Candy, Scallion Crème Fraiche, Leek Pringle	\$22
TUNA & SALMON MOSAIC Pickled Quail Egg, Wasabi Cream + Ginger, Crispy Rice CAVIAR SERVICE	\$26
BLACK MULLET 30G STURGEON 30G with Accompaniments	\$75 \$240
OYSTERS 1/2 DOZEN DOZEN Oysters + Mignonette	MP MP

LARGE PLATES

FROM THE GARDEN

MUSHROOM & MOSS Maitake, Caribou Lichen, Sweet Soy		\$24	TEQUILA LIME CAESAR Broken Bread, Shaved Pecorino, Cured Yolk	\$18 WINDSOR ARMS SIG MUSHROOM SOUP		NATU	RE	\$15			
SQUASH RISOTT Harvest Vegetable Chips		\$26	JERUSALEM ARTICHOKE SALAD Poppyseed Vinaigrette, Mixed Lette Cranberry, Pepitas	_	\$18	SEASONAL SOUP DAILY PASTA			MP		
			FROM THE	LAN	١D						
QUEBEC DUCK BREAST Preserved Ontario Grape, Black Garlic Sauce, Kimchi & Cheese Puff			\$42 c Sauce,	RACK OF LAMB Pistachio Crusted, Smoked Berry Compote, Sheep Milk Cheese, Gnocchi			\$46				
STRIPLOI 8oz Striploin,		\$45	TENDERLOIN STEA 80z Beef Tenderloin, Demi	<	\$65	COWBOY STEAK 22oz Bone-in Ribeye, Demi		\$120			
			FROM THE	SEA	L						
	/FOUNDLAND ayon, Duck fat Pota		COD \$39			LE BRANZINO Roasted Potato, Fungi	\$54	Ļ			
SIDES											
TRUFFLE FRITES Hand Cut Fries, Parmesa Fresh Shaven Truffle, Ga	an, Truttle Oil,	\$20	ALIGOT Potato Puree, Cheese	\$14	4	HEIRLOOM CARROTS Pan Seared Heirloom Carrots,	-		\$14		
FRITES Hand Cut Fries		\$12	GNOCCHI Of the Day	\$16	5	Brown Butter, Honey	BLE		MP		