

starters

northern woods mushroom soup

balsam fir crème fraîche + camelina oil 17.

land + sea tartare

grass fed veal, smoked west coast oysters,
Ontario peanuts, pickled daikon, apple + tonnato sauce 27.

radish + beetroot

evergreen buds, sorrel, pine nut crumble
+ Monforte goat cheese 17.

ontario burrata

birch pickled cucumbers, toasted seaweeds,
squid ink lavash, prairie seeds + grains 25.

québec foie gras

poached quince, soured apple, Earl Grey cream, pain d'épice crisp
+ cattail pollen waffle 30.

coastal half dozen oysters

54 smoker + Ontario Sake mignonette 21.

winter salad

La Sauvagine mousse, hazelnut barley crumb, roasted baby carrots,
crispy sage, mulled wine vinaigrette, date + coffee purée 19.

raw bar

east + west coast selections 79.

Executive Chef: John Horne
Chef de Cuisine: Ron McKinlay

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

m a i n s

atlantic lobster tail

pickled daylilies, fennel, celeriac purée,
beetroot + toasted seaweed butter 62.

hay aged rouen duck

roasted breast, neck sausage, burnt onion cavatelli,
kabocha pumpkin, duck liver mousse + foie jus gras 49.

pacific halibut

roasted rapini, crispy spätzle, broccoli crumb
+ beurre noisette 48.

larded beef filet

globe artichokes, wilted kale, black garlic aioli,
caramelized molasses + sunchoke 57.

québec red stag

roasted aged leg, evergreen spiced sausage roll,
wild huckleberry + braised red cabbage 54.

risoni risotto

salt baked kohlrabi, crisp local greens, Parmesan cream,
whipped ricotta, zucchini + charred romaine 39.

cornish game hen

creamed corn, caramelized cauliflower, dandelion,
puffed sorghum + miso jus 44.

s i d e s

pan roasted northern woods mushrooms 12.

petite potatoes, sorrel,
local mangalitsa lardo + nettle butter 12.