



## valentine's 2017

155. per person

*excludes alcohol, tax + gratuity*

### feature beverages

#### rosé wines

Château Léoube Rosé de Léoube,  
Côtes de Provence, France 2015  
6oz 20. 750ml 82.

Benjamin Bridge Méthode Classique  
Rosé Brut, Nova Scotia 2011  
6oz 22. 750ml 105.

#### love potion #54 (6.75oz)

St-Germain Elderflower, pomegranate,  
Prosecco + edible flower 17.

#### french kiss (3.25oz)

Beefeater gin, Dolin's sweet vermouth,  
Dubonnet Rouge + Luxardo Maraschino 16.

freshly squeezed strawberry  
+ passion fruit juice 6.

Executive Chef: John Horne  
Chef de Cuisine: Coulson Armstrong  
Executive Pastry Chef: Chloe Hong  
Senior Sommelier: Billy Woon

**west coast canadian oyster**  
charred cucumber + yuzu ocean water foam



**nova scotia lobster salad**  
white radicchio, squid tempura + lemon vinegar mayonnaise  
or

**bison tenderloin tartare**  
preserved sugar beets, purple shiso + Yukon lingonberry dust  
or

**cellar root vegetables**  
Valentine radish, birch panna cotta, ale chips + tender shoots



**traditional sourdough soup**  
pickled herring kippers, chervil  
+ smoked balsam fir crème fraîche  
or

**handmade linguine "chitarra"**  
Fogo Island crab, sturgeon caviar + bonito butter  
or

**seared québec foie gras**  
Newfoundland cloudberry, candied Niagara pecans  
+ brioche pain perdu



**ontario prime strip loin**  
winter parsnips, soy pickled king oyster mushrooms,  
bone marrow fondant + Kozlik's mustard  
or

**ivory salmon**  
caramelized yoghurt, pumpkin, chestnut panisse  
+ quince aigre-doux  
or

**red stag + hare**  
Québec venison, James Bay rabbit pot pie, Hrycyna Farms beets,  
Swiss chard + highbush cranberries  
or

**newfoundland cod**  
cauliflower, navy beans, smoked onion petals  
+ dark cod consommé  
or

**st-canut gaspor pork**  
roast loin, braised belly, slow cooked celeriac, Arborio rice,  
Canadian Périgord truffles + Riopelle



**bittersweet chocolate tart**  
peanut butter snow, gianduja mousse  
+ honeyed Okanagan hazelnuts  
or

**monforte dairy cheesecake**  
Nova Scotia seaside strawberries, wild rose sugar crisp  
+ graham cracker crumble  
or

**salted caramel budino**  
toffee cake, oat granola, white chocolate + whisky sauce