



# taste harvest

a vegetable-forward celebration of  
Canada's rich fall harvest

## amuse

roasted carrot, walnut + charred leaves  
balsam fir madeleine + glazed fig  
crispy new potatoes, olive jam + fennel purée

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## onion soup

Parmesan custard, bay leaf oil  
+ caramelized onion compote 16.

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## potato + miso

puff pastry, nori sunflower praline, cauliflower,  
toasted seaweed oil, celeriac + hay broth 21.

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## epaulette pasta

Parmesan creamed kale, brown butter squash,  
chestnuts, salsify, burdock + baby onions 43.

or

## jerusalem artichoke

wheatberry, Brussels sprouts,  
soft poached egg, puffed oats + wild rice 38.

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## sweet potato

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## pumpkin cake

birch poached pear, wild ginger crisp,  
white chocolate, goat cheese caramel  
+ malt ice cream 14.

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## parsnip peanut fudge

105. per person  
165. with locally inspired pairings

participation of the entire table is required  
tasting items are available à la carte