

canoe nostalgia

a culinary nod to Canoe's storied past,
as we look to our future

2002

alberta beef tartare + p.e.i. oysters
salsify + hazelnuts

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2012

duck 'tongue to tail'
dodine of Muscovy duck, foie gras parfait
+ quince vinaigrette 18.

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2011

smoked boudin noir + sweetbreads
Jerusalem artichoke risotto,
black walnuts + morels 22.

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2004

'chicken' halibut
simmered oxtail, citrus velouté,
Brussels sprouts + spring greens 46.

or

2001

roasted + braised hen
whipped garlic, cipollini onions,
maple bacon + tarragon 44.

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2014

ontario rhubarb

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2000

warm apple confit
quince ice cream, vanilla mousse
+ macadamia nut 13.

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2016

flapper pie

115. per person
+70. with wine pairings

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