

# starters

## wild mushroom soup

balsam fir crème fraîche, camelina oil 18.

## bison tartare

birch roasted bison, evergreen cured heart,  
foie gras parfait, preserved green strawberries,  
soured rutabaga, charred baguette 25.

## vine ripened tomato farcie

Fogo Island crab, housemade ricotta, charred pretzel,  
heirloom tomato consommé 19.

## west coast scallop

puff pastry, vermouth, sea lettuce,  
Acadian caviar, tarragon 27.

## coastal half dozen oysters

54 smoker + Ontario Sake mignonette 21.

## onion soup

Parmesan custard, bay leaf oil, caramelized onion 17.

# raw bar

east + west coast selections 95.

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

## **baffin island turbot**

wild rice + buckwheat stuffed leek, pommes écrasées,  
sauce vin jaune, sea lettuce emulsion 46.

## **tamarack farms lamb**

Jerusalem artichoke gratin, sunflower purée,  
wild licorice jus, samphire + nettle haché 50.

## **atlantic salmon**

wild boar pancetta, smoked mussels, braised celtuce,  
salt baked celeriac, watercress dashi purée 48.

## **ash rubbed + larded beef filet**

smoked oyster + beef cheek gratin,  
hen of the woods fondant,  
miso aubergine purée, stout jus 56.

## **wild + tame mushroom risoni**

pickled shimeji, goat cheese custard, truffle emulsion,  
chaga powder, crispy marjoram, roasted onion jus 39.

## **ontario pigeon pithivier**

Québec foie gras, collard greens,  
James Bay matsutake, red currant jus 70.

# s i d e s

**pan roasted northern woods mushrooms 12.**

**pomme frites + truffled seaweed aioli 12.**

**blackbird baking co. + o&t artisan bread + butter 2.**

*In an effort to reduce waste and help build food security,  
all proceeds will be donated to Community Food Centres Canada.*