

# taste canoe

## onion

black garlic, Pernod, peas

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## land + sea

veal leg tartar, smoked oyster,  
pickled seaweed, sea truffle 21.

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## leek + lettuce

Ontario rabbit confit, snails,  
Acadian caviar, cockscomb 21.

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## b.c. ling cod

sea urchin rouille, vanilla,  
artichoke barigoule 49.

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## wild boar

boar loin, crispy pork jowl, glazed peach,  
foie black pudding 52.

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## tarragon

hazelnut crumble, tarragon variations,  
ice cream, oil, vinegar

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## seaweed

Nova Scotian sea lettuce sponge,  
nori ice cream, kombu tuile,  
sea buckthorn anglaise,  
Newfoundland sea salt caramel 15.

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## petit fours

miso truffle  
birch marshmallow  
wild blueberry

125. per person  
+ 70. with wine pairings

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