

DINNER



STARTERS

FIRST CROP ASPARAGUS SOUP | 14

lemon crème fraîche
(GF)

LOBSTER BISQUE 'EN CROUTE' | 21

crème fraîche | tarragon | puff pastry

BROADWOOD FARMS ORGANIC LETTUCES | 14

Bradley's best baby veg | garden herb vinaigrette
(VG) (DF) (GF)

WATERMELON AND AHI TUNA TARTARE | 18

avocado | chili | cucumber | tomato consommé
(GF) (DF)

CARAMELIZED FIG AND CHEVRAI GOAT CHEESE TART | 15

lamb's lettuce | Birch syrup
(V)

PAN SEARED ATLANTIC SCALLOPS | 21

English Peas | morels
(GF)

MAIN COURSES

ADAPT FARM'S MUSHROOM RISOTTO | 28

baby spinach | shallot | coconut milk
(VG) (DF) (GF)

PAN ROASTED HALIBUT | 42

candied eggplant | bell pepper | tomato compote
(GF)

BUTTER POACHED EAST COAST LOBSTER | 42

baby fennel confit | ravioli | bisque sauce

QUÉBEC RACK OF LAMB AND BRAISED LEG | 48

farro | English peas | mushrooms | mint
(GF)

SOUS VIDE PORK LOIN AND CRISPY BELLY | 42

Puy Lentils | RC Honey | mustard greens
(SG)

CANADIAN AAA BEEF | 58

8oz Ribeye
6oz Tenderloin
asparagus | crispy new potatoes | bone marrow jus

SIDES

Potato purée | 8
Rosemary Shoestring Fries | 8
Glazed Jumbo Asparagus | 8
Sautéed Local Mushrooms | 8