







2 COURSE DINNER MENU 38

CHOOSE A SALAD AND A MAIN COURSE





SOUPS & STARTERS

DAILY SOUP	11	SAUTEED WILD MUSHROOMS	16
PLEASE ASK YOUR SERVER FOR DETAILS		QUINOA, GOAT CHEESE CROQUETTE, SEARED LEEKS, CHARRED SHALLOTS, SAUCE VERTE	
LEMONGRASS CHICKEN BROTH	13	 PINOT NOIR, BUTTERFIELD STATION, USA	
POACHED BREAST, BEAN SPROUTS, THAI BASIL, LIME		SIGNATURES CRAB CAKE	19
FRESH TOMATO RISOTTO	15	ROMESCO SAUCE, POTATO NEST, GRILLED CORN AND TOMATILLO SALSA, PICKLED JALAPENO, CHORIZO CRISPS	
BLISTERED VINE TOMATOES, BASIL, PARMIGIANO		 SAUVIGNON BLANC, CASA MARIN, CHILE	
 VERDICCHIO CLASSICO, VELENOSI, ITALY			




SALADS

GRILLED ROMAINE HEART	14	MELISSA'S KALE SALAD	14
SMOKED BACON, FOCACCIA CROUTONS, PARMIGIANO, CAESAR DRESSING		AVOCADO YOGURT, BAKED RICOTTA, SNAP PEAS, EDAMAME, TOASTED ALMONDS	
 CHARDONNAY, SOLID GROUND, USA		 SAUVIGNON BLANC, CASA MARIN, CHILE	
HEIRLOOM TOMATO AND FENNEL SALAD	14	ADD PROTEIN TO ANY SALAD	
BABY ARUGULA, MARINATED BOCCONCINI, BLACK OLIVE CRUMBLE, OREGANO OIL		CHOICE OF CHICKEN, SHRIMP OR SALMON	14
 PINOT GRIGIO, CANATINE SALVALAI, ITALY			

MAIN COURSES

MUSHROOM RAVIOLI	26	BACKYARD GRILLED PORK CHOP	28
SPINACH PESTO, WILD MUSHROOMS, PORCINI PUREE, SPRING PEAS, WHIPPED MASCARPONE, FINE MIREPOIX		PEACH GLAZE, LEMON PEPPER POTATOES, GRILLED VEGETABLE MEDLEY, BACON SHALLOT MARMALADE	
 PINOT NOIR, BUTTERFIELD STATION, USA		 RIOJA, SAN MIGUEL, SPAIN / VIOGNIER, JEAN-LUC COLOMBO, FRANCE	
SUMAC ROASTED CAULIFLOWER	26	ALI'S SATAY SPICED CORNISH HEN	28
GREEN FALAFEL, TURMERIC TAHINI, POMEGRANATE SEEDS, PICKLED TURNIP, BEET PESTO, BLACK SESAME SEEDS		EGG FRIED RICE, MANGO SALSA, PEANUT SAUCE	
 RIESLING, PFAFF, FRANCE		 RIESLING, PFAFF, FRANCE	

SIGNATURES DISHES

HERB CRUSTED SALMON	33	PUNEET'S SMOKED RACK OF LAMB	38
RICOTTA DILL GNOCCHI, WATERCRESS PUREE, CITRUS GLAZED BEETS, RADISH CHIPS, PUFFED RICE, HONEY GLAZED BABY TURNIPS		PURPLE POTATO CRUMBLE, SAFFRON TURNIP BUTTER, ROAST CAULIFLOWER, PICKLED VEGETABLE RIBBONS, CILANTRO MINT EMULSION	
 CHARDONNAY, SOLID GROUND, USA		 PINOT NOIR BUTTERFIELD STATION, USA	
ANGUS BEEF TENDERLOIN	38	MARKET FISH FEATURE	MP
ASPARAGUS AU GRATIN, CORN AND CHIVE FRITTER, WILD MUSHROOMS JUS, TRUFFLE MARROW POWDER		SEASONAL ACCOMPANIMENTS	
 CABERNET SAUVIGNON, SOLID GROUND, USA			

SIDES

BLISTERED SHISHITO PEPPERS	8	SAUTEED HARICOTS VERTS	8
EXTRA VIRGIN OLIVE OIL, SMOKED PAPRIKA, GARLIC, LIME		BROWN BUTTER, ALMONDS, LEMON	
MARINATED WATERMELON	8	FRENCH / SWEET POTATO FRIES	7
TOMATO, BASIL, BLACK PEPPER, LIME		TRUFFLE MAYO	
YUKON GOLD POTATO PUREE	8		



PLEASE INFORM YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY
ALL PRICES ARE SUBJECT TO 13% HST.

ALL PARTIES OF 8 PEOPLE OR ABOVE WILL BE SUBJECT TO A 15% GRATUITY.