

## STARTERS

<b>DAILY SOUP</b> PLEASE ASK YOUR SERVER FOR DETAILS	11	<b>FOREST MUSHROOM RISOTTO</b> CARNAROLI, PARMIGIANO, BASIL CRISP (V, GF)	18
<b>SIGNATURES MIXED GREENS</b> GRAPE TOMATOES, SHAVED CARROTS, RADISH, CUCUMBER, BALSAMIC VINAIGRETTE (VG, GF)	14	<b>SMOKED SALMON CARPACCIO</b> PICKLED ONIONS, RADISH, CRÈME FRAICHE, CUCUMBER, PINK PEPPERCORNS, FOCACCIA CRACKERS	19
<b>CLASSIC CAESAR</b> CAESAR DRESSING, SMOKED BACON, FOCACCIA CROUTONS, PARMIGIANO	15		

**ADD PROTEIN TO ANY SALAD**

CHICKEN SUPREME (GF) **12**, SAUTÉED SHRIMP (GF) **14** OR ORGANIC SALMON FILLET (GF) **15**

## MAIN COURSES

<b>MUSHROOM RAVIOLI</b> PORCINI PURÉE, PESTO, GREEN PEAS, PARMIGIANO (V) 🍷 PRIMITIVO, VIGNETI DEL SALENTI, ITALY	27	<b>PAN SEARED BRANZINO</b> DU PUY LENTILS, SUNDRIED TOMATO CRÈME, CITRUS FEN- NEL CONFIT, CRISPY POTATO (GF) 🍷 CHARDONNAY, SOLID GROUND, USA	37
<b>ROAST CHICKEN SUPREME</b> MEDLEY OF POTATOES, YAM PURÉE, GARLIC SAUTÉED SPINACH, MUSHROOM CREAM SAUCE (GF) 🍷 PINOT NOIR, BUTTERFIELD STATION, USA	30	<b>8OZ CALIFORNIA CUT STRIPLOIN</b> POMME PURÉE, SAUTÉED MUSHROOMS, ROAST HEIRLOOM CARROT, CHARDONNAY BUTTER LEEK, RED WINE JUS (GF) 🍷 CABERNET SAUVIGNON, SOLID GROUND, USA	45
<b>ATLANTIC SALMON FILLET</b> CARDAMOM SCENTED CARROT PURÉE, ROASTED CAULIFLOWER, CUCUMBER & PICKLED ONION RELISH, BASIL LEMON CURD, BLACK RICE CRACKER 🍷 CHARDONNAY, SOLID GROUND, USA	33		



V--VEGETARIAN VG--VEGAN GF-- GLUTEN-FREE  
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.