

DINNER

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## CHEF CURATED TASTING MENU

Experience a 5-course tasting journey crafted using ingredients from local Canadian farmers combined with the best regional products from Italy.

\$90 PER PERSON | \$62 WINE PAIRING ADD-ON


### APPETIZERS

HOUSE-MADE FOCACCIA 	9
<b>Baco Noir Vinegar</b>   <b>Cold-Pressed Olive Oil</b>   <b>Smoked Maldon Salt</b>	
GNOCCO FRITTO 	15
<b>Lemon and Rosemary Fritter</b>   <b>La Cultura Coppa</b>   <b>Seasonal Fruit Preserve</b>	
TUSCAN SOUP	19
<b>Garlic Scape and Potato Velouté</b>   <b>House-Made Veal Sausage</b>   <b>Fava Beans</b>   <b>Spinach</b> <i>(Vegetarian substitute available upon request)</i>	
BAGNA CAUDA 	19
<b>Hoogenboom Family Farms Romaine Hearts</b>   <b>Cookstown Heirloom Carrots</b>   <b>Purple Radish</b>   <b>Lemon-Braised Fingerling Potatoes</b>   <b>Marinated Cucumber</b>   <b>Anchovy Dressing</b>   <b>Crispy Shallots</b>   <b>Marinated White Anchovy</b> <i>(Vegan substitute available upon request)</i>	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal

 Contains Alcohol  Contains Seafood | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature " program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.

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## APPETIZERS

- SMOKED MACKEREL  22  
**Lapsang Tea Smoked Atlantic Mackerel | House-Made Whipped Ricotta | Brodflour Crostini |**  
Lemon Thyme Vinaigrette | Pickled Shallot  
ADD CAVIAR - MP
- LOCAL BURRATA    29  
**Ohme Farms Sorrel Variations | Preserved Green Strawberries |**  
**Lacto-Fermented Strawberries |** Toasted Marcona Almonds
- CHEF'S DAILY CRUDO *(Ask your server for details)* MP

## PASTAS

- HAND-MADE GNOCCHI  26  
**Canadian Ancient Grain Spring Onion Gnocchi | Ontario Ramps |**  
**Albert Leap's Taleggio Fonduta | Lemon-Garlic Pangrattato**  
ADD FRESH BLACK TRUFFLE - MP
- AGNOLOTTI DOPPIO  28  
**Ontario Asparagus and Potato Double-Stuffed Pasta | House-Made Guanciale |**  
**Variegated Ontario Ferns |** Basil Pesto  
ADD FRESH BLACK TRUFFLE - MP
- BUCATINI BOLOGNESE   29  
**Red-Wine Braised Pork, Veal and Beef Ragù | House-Made Extruded Pasta |**  
**Beef Bone Marrow | Testun Barolo**

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## ENTREES

- WHITE ROCK CHICKEN DUO 38  
**Truffle Chicken Ballotine** | **Lemon and Herb Gnudi** |  
**Ontario Morel Mushrooms** | **Spring Peas** |  
**Crispy Chicken Skin** | **Thyme-Infused Chicken Jus** | Black Truffle
- VEAL TENDERLOIN    54  
**Crisp Sweetbreads** | **Zephyr Organics Swiss Chard Pocket with Spring Sprouted Lentils** |  
**Lavender-Infused Onion Purée** | **Rhubarb Gel** | Pistachio | **Red Wine Jus**
- BAFFIN ISLAND TURBOT   56  
**Butter-Poached Turbot Fillet** | **Ohme Farms Watercress** |  
**Zephyr Organics Baby Fennel** | **White Beans** | **Fogo Island Shrimp** | Prawn Beurre Blanc  
ADD CAVIAR - MP
- ONTARIO RAINBOW TROUT   MP  
**Spring Onion Salsa Verde** | **Charred Zephyr Organics Radicchio** |  
**Confit Tomato** | Cerignola Olives  
ADD CAVIAR - MP
- STEAK FRITES   MP  
**Dry-Aged Ontario Beefs** | **Double-Cooked Hand-Cut Frites** |  
**Bone Marrow Butter** | **Baco Noir Vinegar Aioli** | **Red Wine Jus**  
ADD FRESH BLACK TRUFFLE - MP

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## SIDES

- LENNOX FARMS POTATO PURÉE   16  
**Pecorino Toscano** | **Chives**  
ADD FRESH BLACK TRUFFLE – MP
- COOKSTOWN FARMS ROASTED LION'S MANE MUSHROOMS   16  
**Baco Noir Vinegar** | **Thyme**  
ADD FRESH BLACK TRUFFLE – MP
- ZEPHYR ORGANICS BRAISED CABBAGE   16  
**Rooftop Honey** | **Puffed Quinoa**

## DESSERT

- NEGRONI SEMIFREDDO  18  
Juniper Berry Sablé | Hibiscus Tuile | Cherry Compote
- TIRAMISU  18  
Almond and Coffee Praline Crunch | Espresso Crémeux |  
Madeleine Cake | Mascarpone Ganache
- HOUSE-MADE SEASONAL SORBET OR ICE CREAM   18  
Seasonally Inspired with Fresh Berries
- BAKED ALASKA  20  
Oolong Tea Ice Cream | Ontario Strawberry Sorbet | Canadian Rye Whiskey | Local Rhubarb

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