

***Let us cook for you & your table***

*Featuring our favourites from this menu*

*75 per person*

*35 with wine pairings*

*(we ask that the whole table participate)*

We are thrilled to support the resurgence of the time honoured agricultural art of preserving the goods from our fall harvest.

This practice allows us to highlight our bounties on our new menu - Pantry, Larder, Cellar.

Our seasonal menu re-acquaints us with the feelings of freshness, sunshine and harvest year-round.

We hope you enjoy.

**Cocktails 13**

*(1.5oz)*

**Blood Orange Sour**

*bearface whisky, blood orange purée, egg white, lemon juice*

**Tom Collins**

*tawse gin, lemon, soda*

**Dill Caesar**

*white tequila, dill pickle brine, farm house pickles*

**Citrus Sangria**

*local riesling, martini bianco, meyer lemon, mixed citrus (5oz)*

**Ice Cider Bellini**

*west ave ice cider, local sparkling (5oz)*

**Espresso Martini**

*coffee infused vodka, crème de cacao, espresso*

**Spirit-Free 7**

**Herbal Tonic**

**Citrus Limeade**

**Seedlip Nogroni**

**Appetizers**

**Chicory Salad 13**

*crispy sunchokes, fine herbs, sesame dressing*

**Cauliflower Soup 13**

*comté cheese, pickled apple, spiced crème fraîche*

**Paté en Croûte 18**

*smoked bacon & pork, pickles, house mustard, apple butter*

**Smoked Sockeye Salmon 16**

*crispy potatoes, herb vinaigrette, whipped cream cheese*

**Salt Cod Croquette 15**

*preserved red peppers, frisée salad, gribiche*

**Entrées**

**Cornish Hen Tortellini 29**

*consommé, sauerkraut, cipollini onions, black garlic*

**Cauliflower Steak 28**

*toasted brown rice, cashews, cumin-lime vinaigrette*

**Striped Bass 36**

*poached shellfish, winter vegetables, green onion relish, dashi broth*

**Roasted Duck Breast 33**

*confit leg, gruyère crusted endive, rutabaga, dried fruit jus*

**Braised Beef Shortrib 38**

*shaved brussels sprouts, potato purée, onion jam, peppercorn jus*

**Craft Cut Beef**

*swiss chard, sweet & sour squash, soft polenta, bone marrow jus*

*7oz tenderloin 46*

*14oz 45 day dry-aged ribeye 58*

