

STARTERS

CHARCUTERIE & CHEESE BOARD house cured meats, foccacia, blueberry compote, pickles & olives \$28/\$52

ROASTED HEN OF THE WOODS SALAD frisée, endive, crispy shiitake, honey & champagne vinaigrette, pickled cipollini & grated pecorino \$20

HALIBUT & TROUT DIP smoked fish, mozzarella & parmesan & toast \$25

VENISON TARTARE truffle aioli, shokupan, shallot, chives & pickled mushroom \$26

SMOKED SWORDFISH CARPACCIO lemon vinaigrette, blood orange, granny smith mostarda, pistachio crumble & shaved fennel \$28

BURATTA & HEIRLOOM TOMATOES marinated tomatoes, dill salsa verde & caraway crackers \$26

HUMBOLDT SQUID & SHRIMP YAKITORI citrus soy glaze, radish, scallion & chili oil \$16

HOUSEMADE PASTA

WILD BOAR CAVATELLI tomato braised wild boar ragu, ricotta cavatelli, parmesan & basil \$32

MUSHROOM CASARECCE Canadian wild mushrooms, truffle preserve, chives & pecorino \$30

SEAFOOD RIGATONI shrimp, East Coast Bay scallops, boar bacon, parmesan & white wine cream sauce \$30

MEATS & FISH

PAN SEARED QUEBEC DUCK BREAST smoked potato salad & ancho cherry barbecue sauce \$46

STUFFED ONTARIO QUAIL mushroom & duck sausage, red pepper romesco, cauliflower, jus \$46

WILD PACIFIC BONE-IN HALIBUT STEAK braised greens, asparagus purée, watercress & pickled ramps \$48

PAN ROASTED VENISON RACK blistered vine tomatoes, creamed corn & chanterelle jus \$58

10oz GUELPH BEEF STRIPLOIN duck fat fingerling potatoes, chimichurri & game jus \$62

CHARRED BC SOCKEYE SALMON grilled cucumber, cumin & coriander raita, salmon roe & chive oil \$45

ALBERTA BISON TOMAHAWK onion rings, marrow jus MP

VEGETABLES & SIDES

ONTARIO PEAS & BEANS snow peas, english peas, french beans, snap peas, dill & mint \$14

ROASTED WILD & TAME MUSHROOMS crispy chili \$16

DUCK FAT FINGERLING POTATOES pan roasted & fresh herbs \$16

CORN RIBS, THC wild game rub \$14

ONTARIO ASPARAGUS fried leeks & parmesan \$16

HUNTER SPICED FRIES, spice rub & aioli \$10

ADD ON CRAB BUTTER \$8

