

DINNER

APPETIZERS

VEGETABLE VELOUTÉ \$11
*RICH VELVETY VEGETABLE VELOUTÉ WITH HOUSE
MADE CROUTONS*

SESAME TUNA \$24
*PAN SEARED SESAME SEED CRUSTED TUNA,
PICKLED FENNEL, GINGER AND CUCUMBER SLAW,
SOYA VINAIGRETTE*

**BABY ARUGULA & PROSCIUTTO
SALAD** \$16
*LOCAL B-Y'S HONEY & WHEY DRESSING,
BABY ARUGULA, PROSCIUTTO,
HOUSE MADE RICOTTA,
CLEMENTINES AND HERB OIL CROSTINI*

PAN SEARED FOIE GRAS \$25
*SLIVERED RADISH, SAVORY BREAD PUDDING,
SWEET RED PEPPER GELÉE,
SWEET DROP PEPPERS,
RADISH CRESS*

PORK BELLY & SCALLOP \$23
*SLOW ROASTED MAPLE SMOKED PORK BELLY,
PAN SEARED U10 SCALLOP,
CITRUS BUTTER SAUCE,
CURRANT CHUTNEY,
MICRO GREENS*

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX

DINNER

ENTRÉES

PAN SEARED HALIBUT \$43
*BUTTER SEARED HALIBUT,
HOUSE MADE RICOTTA GNOCCHI,
HONEY MUSHROOMS, WILTED SPINACH,
SHERRY CREAM*

CHICKEN ROULADE \$39
*ENOKI MUSHROOM AND GOAT CHEESE CHICKEN
BREAST ROULADE,
BUTTERED BABY KALE, SMOKED CELERIAC PURÉE,
ROASTED MINI RED POTATOES,
MAPLE AND DOUBLE SMOKED BACON REDUCTION*

**GRILLED BEEF TENDERLOIN
& PRAWN** \$49
*6 OZ HOUSE CUT BEEF TENDERLOIN,
GRILLED PRAWN,
GARLIC, CHIVE BUTTERED HASSLEBACK POTATOES,
ZUCCHINI ROSTI, CIPOLLINI CONFIT
BABY CARROTS,
SIMPLE BEEF JUS*

PAN SEARED RED SPRING SALMON \$39
*BEET SCENTED ISRAELI COUSCOUS,
BUTTERED WATERCRESS,
CORN MEAL CRUSTED CAULIFLOWER,
ARUGULA OIL*

ROASTED ONTARIO RACK OF LAMB \$47
*SWEET POTATO PAVE,
ASPARAGUS SPEARS,
ONION AND MASCARPONE SOUBISE,
SIMPLE LAMB JUS*