

DINNER

APPETIZERS

RED WINE BRAISED ONION SOUP \$14

*CARAMELIZED ONION,
RED WINE, BEEF BROTH,
CRISPY GRUYÈRE CHEESE PUFF PASTRY*

SEARED AHI TUNA \$24

*PAN SEARED SESAME CRUSTED TUNA,
PICKLED FENNEL,
GINGER AND CUCUMBER SLAW,
SQUID INK TUILLE,
SOYA VINAIGRETTE*

BABY ARUGULA & PROSCIUTTO SALAD \$16

*LOCAL B-Y'S HONEY & WHEY DRESSING,
BABY ARUGULA, PROSCIUTTO,
HOUSE MADE RICOTTA,
FRESH FIGS,
HERB OIL CROSTINI*

FOIE GRAS TORCHON \$25

*SLIVERED RADISH, SAVORY BREAD PUDDING,
SWEET RED PEPPER GELÉE,
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

DINNER

ENTRÉES

PAN SEARED HALIBUT \$43

*BUTTER SEARED HALIBUT,
HOUSE MADE RICOTTA GNOCCHI,
HONEY MUSHROOMS, WILTED SPINACH,
SHERRY CREAM*

COQ AU VIN \$39

*CHICKEN BREAST AND THIGH ROULADE,
DOUBLE SMOKED BACON,
PURPLE FINGERLING POTATOES,
ENOKI MUSHROOMS,
BABY CARROTS, PEARL ONIONS,
CHICKEN JUS*

GRILLED BEEF TENDERLOIN & BUTTER POACHED PRAWN \$49

*GAUFRETTE POTATOES,
GRILLED SUMMER VEGETABLE,
BÉARNAISE SAUCE,
SIMPLE JUS*

PAN SEARED RED SPRING SALMON \$39

*BEET SCENTED ISRAELI COUSCOUS,
BUTTERED WATERCRESS,
CORNMEAL CRUSTED CAULIFLOWER,
ARUGULA OIL*

ROASTED ONTARIO RACK OF LAMB \$47

*SWEET POTATO AND ROASTED PINE NUT SOUFFLÉ,
MASCARPONE ASPARAGUS FOAM,
BASIL MINT PESTO,
SIMPLE JUS*

SOUS CHEF
TIM COX