

## Snacks

**Smoked PEI Mussels** 12  
*Crushed Potato, Spruce Tip, Aioli, Cruton*

*Paired with* \_\_\_\_\_

**Chilled Humboldt Squid** 14  
*Pickled Butternut Squash, Espelette Pepper, Thai Basil*

*Paired with* \_\_\_\_\_

**Crispin Apple** 12  
*Celery, Mustard, Crisp Veal*

*Paired with* \_\_\_\_\_

## Main Courses

**Elora Heritage Chicken** 28  
*Purple Top Turnip, Shaved Mushroom, Bone Marrow*

*Paired with* \_\_\_\_\_

**Roasted Sablefish** 29  
*Black Garlic, Sweet Potato, Kale, Pickled Onion*

*Paired with* \_\_\_\_\_

**Smoked Pork Butt** 27  
*Roasted Pear, Endive, Sumac, Rosemary*

*Paired with* \_\_\_\_\_

## Appetizers

**Caramelized Cauliflower** 18  
*Cured Salmon, Horseradish, Cedar*

*Paired with* \_\_\_\_\_

**Salt-Baked Celery Root** 20  
*Porcini, Truffle, Pine Mushroom, Watercress*

*Paired with* \_\_\_\_\_

**Slow-Roasted Beetroot** 16  
*Preserved Raspberry, Fennel, Puffed Rye, Salted Egg Yolk*

*Paired with* \_\_\_\_\_

## Dinner For Two

**Braised Short Rib on the Bone** 85  
*Fingerling Potato, Roasted Onion, Charred Onion Glaze*

*Paired with* \_\_\_\_\_

*Enjoy 3 Courses for \$45 or Indulge In 4 Courses for \$55*

*Wine Pairings Available  
3 Courses for \$ \_\_\_\_ and 4 Courses for \$ \_\_\_\_*

*September 1, 2017*

