NEW YEAR'S EVE

99. includes a glass of bubbles
excludes tax and gratuity | choice of app, choice of main & dessert

APPETIZERS

HEIRLOOM BEET SALAD
roasted & pickled beets, goat cheese, compressed apples, endive, honey mustard vinaigrette, candied walnuts

ONTARIO SQUASH SOUP CAPPUCCINO
squash velouté, brown butter foam, puffed wild rice, crispy kale, pumpkin seeds

GREEN DRAGON ROLL
shrimp tempura, cucumber, avocado, crystal crunch, unagi glaze

TUNA TATAKI
miso, jalapeño, kabocha squash, sea buckthorn, puffed wild rice

ADDITIONS

CANADIAN OYSTERS +36.
half dozen, tarragon mignonette, nasty sauce, shallot mignonette, horseradish

CHEF'S 'WTF' SUSHI ROLL +80.
A5 wagyu beef, caviar, truffle, lobster tempura, gold leaf, soy glaze, spicy mayonnaise

KALUGA CAVIAR SERVICE +150.
30g tin, blinis, egg yolks & whites, crème fraîche, shallots

SEARED FOIE GRAS (70g) *Quebec* +30.

SHAVED PÉRIGORD BLACK TRUFFLES (5g) +25.

KALUGA CAVIAR (5g) +25.

MAINS

ARGENTINE STEAK FRITES AU POIVRE
broiled & smothered, cracked green & black peppercorn brandy sauce, pommes frites

Canadian Prime Tenderloin 7oz | +25.

Australian Wagyu 6oz | +45.

STUFFED CHICKEN BREAST
truffled mushroom stuffing, chanterelles, whipped potatoes, forestière sauce

SEARED MARITIME SALMON
pearl couscous & greens porridge, preserved lemon, crème fraîche, ikura, crispy quinoa

RIGATONCINI ALLA ROSÉ (V)
tomato, roasted sweet peppers, burrata, basil

ADDITIONS

SEARED FOIE GRAS (70g) +30.

SHAVED PÉRIGORD BLACK TRUFFLES (5g) +25.

DESSERTS

DARK CHOCOLATE PAVÉ
niagara icewine-poached pears, spiced caramel, diplomat cream

ADDITIONS

CELEBRATION CAKE +75.
serves 4-6 guests
chocolate cake, dulce de leche, chocolate ganache

(V) VEGETARIAN
please inform us of any allergies. we will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen