NEW YEAR'S EVE

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

SNACKS TO START
chef's selection, two vegetarian snacks

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

NIGIRI & SASHIMI SELECTION
three pieces of nigiri:
akami, chūtoro, ōtoro

three pieces of sashimi:
salmon, royal bream, amberjack

STEAK TARTARE & CAVIAR
kaluga caviar, confit egg yolk, capers, bread & butter pickles, melba toast

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 +30.
70g, québec

SHAVED PÉRIGORD BLACK TRUFFLES +25.
5g, tableside

KALUGA CAVIAR +25.
5g

MAINS

TOURNEDOS ROSSINI
seared 7oz ontario beef fillet, torched québec foie gras, périgord truffles, potato dauphinoise, collard green parcel, bordelaise sauce

Japanese A5 Wagyu 5oz | +45.

Australian Wagyu 6oz | +25.

BROILED SABLEFISH
miso, maple, unagi eggplant, sumeshi, bonito

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

MARITIME SALMON & LOBSTER
seared salmon, brown butter-poached lobster, parisian gnocchi, zucchini & squash, lobster bisque, compressed green apple

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

ADDITIONS

SEARED FOIE GRAS (70g) +30.

SHAVED PÉRIGORD BLACK TRUFFLES (5g) +25.

A5 OITA JAPANESE WAGYU (5oz) +150.

DESSERTS

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

NEW YORK-STYLE CHEESECAKE
ontario sour montmorency cherries, vanilla chantilly

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