



SUMMERLICIOUS...

DINNER MENU



bosk

FIRST COURSE

SUMMER GAZPACHO (V)

Chilled Summer Cucumber & Green Tomato Soup | House-Made Smoked Crème Fraiche | Focaccia Crouton

MELON & PROSCIUTTO (P | N | GF)

Variegated Compressed Melons | Honeydew Foam | Local Bocconcini | Canadian Crisp Prosciutto | Toasted Marcona Almonds | Mint

CURED BEET CARPACCIO (V)

Variegated Cookstown Farms Beets | Ontario Strawberries | Sorrel Emuslion | Spiced Sunflower Seeds | Ricotta Salata

SECOND COURSE

CAVATELLI (V | N)

House-Made Poppy Seed Cavatelli | Cauliflower Cream | Bella Casara Stracciatella | Romanesco Cauliflower | Toasted Hazelnut | Baco Noir

ROASTED TROUT (P)

Ontario Rainbow Trout Filet | Local 'Nduja Sausage | Summer Squash | Fermented Peperoncino | Mustard Greens | Fregola | Buttermilk Dressing

VEAL TENDERLOIN (GF)

Roasted Veal Tenderloin | Ontario Grilled Peaches | Marc's Wild Mushrooms | Mustard Green | Apricot | Fava Beans | Kozlik's Triple Crunch Mustard | Jus

DESSERT

BUTTERSCOTCH PUDDING

Salted Caramel | Vanilla Cream | Miso Brownie

SUMMER PAVLOVA (GF)

Ontario Strawberry and Elderflower Compote | Chantilly Cream

COCONUT CREAM PIE

Coconut Pastry Cream | Vanilla Tart Shell | White Chocolate Shavings

\$65 per person

