

bosk

PRIX FIXE DINNER

3 COURSE - \$95 PER PERSON

FIRST COURSE | CHOICE OF

ZUPPA DI BROCCOLI

Roasted Broccoli Soup | Morel Powder | Canadian Smoked Gouda Espuma | House-Made Focaccia

INSALATA DI CAVOLO NERO

Chopped Black Kale | Roman Dressing | Confit Potatoes | Culatello | Stracciatella | Puffed Farro

BURRATA

Local Burrata | Spring Green Peas | Watercress | Pearl Onions | Pistachio | Lemon Vinaigrette | Herb Crumb

SECOND COURSE | CHOICE OF

AGNOLOTTI E CIPOLLA

House-Made Ricotta and Caramelized Stuffed Pasta | Crispy Leeks | Onion Ash | Pickled Pearl Onions | Field Spinach | Goats' Cheese Zabaglione | Chive Oil

SELLA DI AGNELLO AFFUMICATO

Smoked Ontario Spring Lamb Saddle | Local Turnip | Local Heirloom Carrot | Black Kale | Mint | Rosemary Jus

POLPO ALLA GRIGLIA

Charred Octopus | PEI Mussels | Stewed Stoney Creek Tomatoes | Fingerling Chips Green | Garlic Salsa Verde

THIRD COURSE | CHOICE OF

OLIVE OIL SHORTCAKE

Lemon Curd | Strawberry Jam | Olive Sablé

CHOCOLATE AND PRALINE DONUT

Hazelnut Spread | Financier | Chocolate Sablé

TIRAMISU

Amaretto Jelly | Mascarpone Cream | Coffee Sponge

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Contains Alcohol

*All prices are exclusive of service charge, tax and gratuity. | *Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature" program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.