WINTERLICIOUS

DINNER MENU

bosk

APPETIZER *(Choice of one)*

ROASTED BLACK BEAR FARM'S BUTTERNUT SQUASH SOUP (GF, V)
Toasted Venetian Spices | Warner Farm's Pickled Apple |
Kabocha Squash | Hewitt's Dairy Crème Fraîche

THE NEW FARM HYDROPONIC GREENS (V, GF, N)
Crisp Beets | Winter Citrus | Radishes | Aged Ontario Cheddar |
Rooftop Honey & Rosemary Candied Pecans | Vanilla-Scented Pear Vinaigrette

PORK CHEEKS (P, N)
Parsnip | Spelt | Double-Smoked Bacon | Hazelnuts | Cider Jus

ENTRÉE *(Choice of one)*

TARRAGON-DUSTED ARCTIC CHAR (GF, N)
Cauliflower Purée | Cider-Braised Leeks | Almonds | PEI Mussels |
Du Puy Lentils | Whey & Brown Butter Beurre Blanc

DRY-AGED BROME LAKE DUCK BREAST (GF)
½ Roasted Duck Breast | House-Made Duck Sausage | Currant-Glazed Baby Beets |
Salt-Roasted Turnips | Cranberry Gel | Marsala-Scented Jus

HAND-ROLLED POTATO GNOCCHI (V)
Unionville Farm Mushrooms | Leek Fondue | Pecorino Toscano | Chives

DESSERT *(Choice of one)*

PISTACHIO & CRÈME FRAÎCHE PANNA COTTA (N)
Aperol Orange Segments | White Chocolate Snow | Pistachio Sablé

BERGAMOT & DARK CHOCOLATE TART (N)
Almond Cream | Bergamot & Rosewater Curd | Dark Chocolate Crémeux

DUO SORBET (VE, GF)
Raspberry Sorbet | Lychee & Elderflower

ENHANCEMENTS

HOUSE-MADE FOCACCIA (VE) – $7
Olive Oil | Smoked Maldon Salt

POTATO PURÉE (V) – $9
Whipped Butter | Chives

ROASTED MUSHROOMS (V) – $9
Baco Noir Vinegar | Thyme

$65 per person

V - Vegetarian | N - Contains Nuts | GF - Gluten Free | P - Contains Pork | VE - Vegan
*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.
Our produce and cuisine is "Rooted in Nature", featuring the finest local and seasonal ingredients.