

bosk

PRIX FIXE DINNER

2 COURSE - \$64 PER PERSON

3 COURSE - \$75 PER PERSON

FIRST COURSE | CHOICE OF

ROASTED ONTARIO BUTTERNUT SQUASH SOUP  

Toasted Venetian Spices | Warner Farms' Pickled Apple |
Hewitt's Dairy Crème Fraîche | Kabocha Squash

HEIRLOOM BEETS SALAD   

Salt-Roasted Cookstown Beets | Warner Farms' Cranberry Gel | Capella Meadows Feta |
Grimo's Nursery Black Walnut | Hewitt's Dairy Herb Buttermilk Dressing

GNOCCO FRITTO 

Lemon and Rosemary Fritter | La Cultura Coppa | Seasonal House Preserve

SECOND COURSE | CHOICE OF

AGNOLOTTI 

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

ADD BLACK TRUFFLE + \$12

FOGO ISLAND TURBOT  

Succotash of Welsh Bros. Sweet Corn | St. Davids Bell Peppers | Sweet Potato |
Cherry Tomatoes | Corn Pudding | Canadian Lobster Emulsion

48HR SOUS VIDE SHORT RIB 

Ontario Beef Short Rib | Montenegro Plum Butter | Cookstown Salt Roasted Beets |
Onion Agrodolce | Ohme Farms Sorrel | Kozlik's Triple Crunch Mustard Jus

THIRD COURSE | CHOICE OF

OLIVE OIL SHORTCAKE

Lemon Curd | Strawberry Jam | Olive Sablé

HAZELNUT PRALINE DONUT 

Hazelnut Spread | Financier | Chocolate Sablé

TIRAMISU  

Amaretto Jelly | Mascarpone Cream | Coffee Sponge

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal  Contains Alcohol  Contains Seafood

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.