

bosk

PRIX FIXE LUNCH

2 COURSE - \$48 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

BAGNA CAUDA SALAD 

Hoogenboom Family Farms Romaine Hearts | Cookstown Heirloom Carrots | Shaved Radish
| Cured Cucumber | Lemon Braised New Potatoes | Anchovy Dressing | Crispy Shallots |
Marinated White Anchovy

GNOCCO FRITTO 

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

SECOND COURSE | CHOICE OF

HAND-MADE POTATO GNOCCHI  

Thompson Farms' Potatoes | Marc's Mushrooms | August's Harvest Leek Fondue |
24-Month Aged Parmigiano Reggiano
ADD BLACK TRUFFLE + \$12

BOSK SIGNATURE BURGER

6 oz In House Ground Ontario AAA Beef Patty | Freds Bread Brioche |
Roasted Cremini Mushrooms | Cookstown Arugula | Fontina | Onion Agrodolce
CHOICE OF: FRIES OR SALAD

ROASTED CHICKEN SUPREME 

Halal Certified Chicken Supreme | Caponata | Black Currants |
The New Farm Tuscan Kale | Warm Fregola Salad | Rosemary Jus

 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.