

bosk

WEEKEND BRUNCH

2 COURSE - \$60 PER PERSON

A LIGHT START | CHOICE OF

MUESLI

Oats | Coconut | Mixed Berries | Greek Yogurt | **B-Wall Honey**

INSALATA DI FRUTTA

Mixed Berries | Pomegranate | Honeydew | Pineapple | Chia Seeds | Mint

INSALATA VERDE

100km Spicy Greens | Castelfranco Radicchio | **Brodflour Sourdough Crouton** | **Compressed Apple** | **Ohme Farms Fennel** | Cider Vinaigrette

CAPRESE DI BUFALA

Heirloom Tomatoes | **Local Buffalo Mozzarella** | **Local Culatello** | **Baco Noir** | Mint Crumble

PAPPA AL POMODORO

Roasted Tomato Soup | **House made Ricotta** | **Parmigiano Reggiano Crouton** | Basil

MAINS | CHOICE OF

PANE TOSTATO CON SALMONE AFFUMICATO

Brodflour Sourdough | Smoked Salmon | **Deviled Egg Yolk** | **Local Cream Cheese** | Dill | Pickled Shallot | Frisee Salad

UOVA E 'NDUJA

Soft Scrambled Free Run Eggs | 'Nduja Sausage | **Green Peas** | Ricotta Cream | **Chive** | **Grilled Brodflour Sourdough**

FRITTATA

Egg White | **Ontario Goat's Cheese** | **Charred Eggplant** | Roasted Tomato | Spinach | Frisee Salad

CAVATELLI AI FUNGHI

Chive and Spinach Cavatelli | **Canadian Forage Mushrooms** | **Porcini and Black Garlic Butter** | **Black Truffles** | Parmigiano Reggiano

BISTECCA

6oz Flat Iron | **Free Run Eggs** | **Crispy Fingerling Potatoes** | Pecorino Romano | Salsa Verde

PANE TOSTATO ALLA CANNELLA

Fred's Bread Brioche | **Poached Apples** | **B-Wall Honeycomb** | Cinnamon gel | Crème Anglaise

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts

*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.