

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 Fraiche | Kabocha Squash


ORGANIC MIXED GREENS SALAD   

The New Farm Hydroponic Greens | Sliced Apple | Radishes | Aged Ontario Cheddar |
Roof-Top Honey and Rosemary Pecan Praline | Vanilla and Pear Vinaigrette

GNOCCO FRITTO 

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

SECOND COURSE | CHOICE OF

SWEET POTATO MEZZELUNE 

Ohme Farms Sage | Brown Butter | Smoked Goat's Ricotta | Marcona Almonds

BRINED ½ CHICKEN 

Harriston Farms White Rock Chicken | Kozlik's Mustard Spätzle |
Double-Smoked Bacon | Zephyr Farms Braised Cabbage |
Crisp Ohme Farms Sage | Provision Apricot-Infused Chicken Jus

BUTTER POACHED TURBOT   

Baffin Island Turbot | Cider-Braised Leeks | Cauliflower Purée |
Romanesco Cauliflower | PEI Mussels | Brown Butter | Du Puy Lentils

THIRD COURSE | CHOICE OF

PEAR MASCARPONE MOUSSE 

Spiced Poached Pears | Speculoos Sablé | Icewine Gelée

WHITE COFFEE PANNA COTTA 

Sambuca | Ricotta Cake | Marcona Almond | Candied Fennel

BRANDY SNAP CANNOLI 

Earl Grey Mascarpone Ganache | Mandarin Orange Gel |
Pistachio Ice Cream | Exotic Caramel

 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.