

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 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

HAND-MADE GNOCCHI 

Lennox Farms Potato Gnocchi | Roasted Marc's Mushrooms |

Parmigiano-Reggiano Fonduta | Chives

ADD BLACK TRUFFLE + \$12

BOSK SIGNATURE BURGER

6oz In-House Ground Ontario Prime Beef Patty | Fred's Bread Brioche |

Roasted Cremini Mushrooms | Cookstown Arugula | Fontina | Onion Agrodolce

CHOICE OF: FRIES OR SALAD

CHICKEN SUPREME 

Kozlik's Mustard Spätzle | Double-Smoked Bacon | Zephyr Farms Braised
Savoy Cabbage | Crisp Ohme Farms Sage | Provision Apricot-Infused Chicken 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.