

# bosk

## PRIX FIXE LUNCH

2 COURSE - \$48 PER PERSON

### FIRST COURSE | CHOICE OF

#### CHILLED CORN SOUP

Ontario Grilled Corn | Puffed Sorghum | Corn Agrodolce | Chive | Taleggio Foam  
AVAILABLE HOT

#### 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

#### GNOCCHI

Hand-Rolled Lennox Farm's Potato Gnocchi | Rose Sauce | House-Made Basil Ricotta |  
Parmigiano Reggiano | Basil

#### BOSK SIGNATURE BURGER

6 oz In House Ground Ontario Prime 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.