

THE *garden*

GRILLE & BAR

Appetizers

WILD MUSHROOM BISQUE Drizzled with basil EV Olive-truffle oil	9	GRILLED CHICKEN SHAWARMA Hummus, pickled turnips, emulsified garlic	18
PAN SEARED FRESH SCALLOPS Pea greens, Pernod beurre blanc	18	ROMAINE HEARTS Topped with bacon, shaved asiago, herb croutons, classical Caesar dressing	11
BURGUNDY ESCARGOT Sautéed with Mushrooms, brandy, shallots, roasted garlic finished with fresh cream	13	BOUNTIFUL ARRAY OF FRESH GREENS With a northern berry vinaigrette, olive oil poached cherry tomatoes	10
KOREAN DUCK CONFIT Spiced Honey tamarind, carrot emulsion	17	BAKED BRIE Topped with almonds, raspberry, white chocolate finished with drizzles of caramelized onion balsamic	14
TUNA SASHIMI Wasabi, tempura nori, radish, pickled onions	18	EXTRA-LARGE TIGER PRAWNS Poached and chilled served with a Canadian whiskey-horseradish dipping sauce	18
CARPACCIO OF PEPPERED BEEF TENDERLOIN Capers, chives, asiago, chipotle aioli	18		

Mains

GRILLED TENDERLOIN OF BEEF Port wine braised mushrooms, smashed potatoes and a shallot jus	48	OVEN ROASTED BREAST OF DUCK Spätzle noodle, orange and blueberry glaze	45
BONELESS FREE RANGE CHICKEN Diced and sautéed, finished in a deep rich spiced butter sauce, jasmine scented rice	26	MOROCCAN SPICED QUINOA Roasted root vegetables, grilled Portobello mushrooms	23
PAN SEARED LOCAL PICKEREL Set atop of smashed buttermilk potatoes, cumin buttered julienne of veg	36	JUMP FLASHED TIGER PRAWNS Linguini, basil, zesty creole reduction	34
MIDDLE EASTERN SPICED LAMB SHANK Braised in charred tomatoes, spices, garlic with a mushroom pea risotto	39	TEMPURA SOFT SHELL CRABS Asian leek & potato fritter, ginger citrus soy reduction	40
ROASTED TENDERLOIN OF ONTARIO PORK Smashed potatoes, braised red cabbage	28	LAMB KOFTA BURGER Topped with a Warm curried cauliflower chutney, hummus-mustard aioli, tomato, pickled onions, lettuce	20