

— The —  
**CHASE**

**BEETS**

dill, horseradish cream, pinot noir vinegar

- or -

**VENISON CARPACCIO**

maitake mushrooms, pine nut purée  
shallots, harvest greens

- or -

**DUNGENESS CRAB SALAD**

tomato hollandaise, nasturtium  
potato chips, Peirre Poive

- or -

**SMOKED PACIFIC MUSSELS**

pork belly, vin blanc aioli  
torched brioche, espelette butter

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**TRUFFLE CELERIAC TORTELLINI** 🌿

truffle gastrique, celery foam

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**PANISSE** 🌿

chickpeas, green curry, thai herb salad  
greens, cashew

- or -

**NUNAVUT CHAR**

parsley root, parsley salad, hedgehog mushroom  
brown butter vinaigrette

- or -

**WHOLE ROASTED BLACK COD** (for two)

caviar beurre blanc, confit fingerlings  
swiss chard, leek gratin  
*supplement \$20/person*

- or -

**GRILLED PORTERHOUSE** (for two)

sauce bordelaise, pomme purée  
glazed winter radish, creamed spinach  
*supplement \$20/person*

- or -

**ONTARIO DUCK**

seared breast, braised leg, Saskatoon berry  
crones, kale, Jerusalem artichoke chips

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**CINNAMON HEART PAVLOVA** (for two) 🌿

quince, coconut cream, spiced chocolate

- or -

**STRAWBERRIES & CHOCOLATE** (for two)

dark chocolate mousse, chantilly, strawberry compote