

SUMMERLICIOUS^{OM}

JULY 6 - 22, 2018

Produced by  **TORONTO**

DINNER | \$43

FIRST

Choice of:

SALADE D'ÉTE | LOCAL; VEGAN, GLUTEN FREE

organic Ontario living greens, Ontario strawberries, Ontario heirloom tomatoes, preserved lemons, roasted yellow beet & Kozlik vinaigrette

ESCARGOT LE NOTRE | LOCAL, GLUTEN FREE

brandy garlic butter, parsley, Comté cheese, key lime

TARTARE DE SAUMON | LOCAL, GLUTEN FREE

BC chinook salmon tartare, cucumbers, shallots, capers, pickled chilis

SECOND

Choice of:

CONFIT DE CANARD | LOCAL, GLUTEN FREE

5 spices duck confit, lentils "du Puy", butternut squash, zucchini, pearl onions, red wine reduction

RISOTTO À LA SOUPE À L'ONGION | LOCAL, VEGETARIAN

Canadian wild rice, caramelized onions, Comté cheese, lemon & thyme chapelure

PAVÉ DE SAUMON | LOCAL, GLUTEN FREE

BC chinook salmon, cauliflower purée, seasonal vegetables

THIRD

Choice of:

GATEAU AU CHOCOLAT "WEISS" | LOCAL, GLUTEN FREE

flourless chocolate cake, GM crème chantilly, orange & chilis marmelade

CRÈME BRÛLÉE | LOCAL, GLUTEN FREE

kefir lime leaf

SORBET DU JOUR | LOCAL, GLUTEN FREE, VEGAN

daily sorbet selection

CHEF DE CUISINE: STEPHANIE PACHECO
MAITRE D': SERGUEI KOUROKHTINE