

canto

Let's Start With

Forbidden Rice Bowl Salad 21

Avocado, sautéed vegetables, grilled corn, toasted sesame seeds,
tofu with a ginger dressing **V L G**

Sting Salad 17

Baby spinach, radicchio, cherry tomatoes, cucumber, watermelon radish,
Mouton noir cheese served with a raspberry vinaigrette **G**

Taco & Swordfish 26

Corn taco made in house, grilled swordfish, red cabbage, mango salsa

Berkshire Salad 24

Pork Tenderloin, shiitake mushrooms, frisee', lollo rosso, grana cheese,
maple Dijon dressing

Moving On To

Cavatelli Pasta 26

Cherry tomatoes, capers, chili, arugula, black chickpea purée **V L**

Tagliolini 29

French beans, basil pesto, zucchini chips and burrata

Risotto & Asparagus 32

Vialone nano rice, leeks, truffle gouda cheese and lemon zest **G**

Continuing With

Bluefin Tuna 48

V Vegan **G** Gluten-free **L** Lactose-free

canto

Tuna filet in a poppyseed crust, Japanese eggplant tempura and ponzu **GL**

Wild King Salmon 48

Sourdough bread sauce, agrodolce shallots, swiss chard

Slow Braised Canadian Short Rib 42

Purple potato purée, Sauteed julienne vegetables

Canadian Flank Steak 42

Shishito peppers, topinambur, summer truffle gremolata **G**

Sides 12

Japanese eggplant tempura

Sautéed julienne vegetables

Shishito peppers

Purple potato purée

Potato fries

Desserts

Artisanal Cheese 29

Chef's selection of locally sourced cheese. May include pasteurized sheep, goat, buffalo and cow cheeses. Served with crackers, dried fruits, nuts and honey

Duo of Coffee and Chocolate 14

Crispy phyllo with salted caramel sauce

Pavlova 14

Vanilla chantilly, fresh local berries, peach coulis

Maple Syrup Nougat Glace 14

Almond, pistachio and cherry crème anglaise **VL**