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Let's Start With

Crostini 16

A selection of 4 sourdough crostini, topped with seasonal ingredients

Cavolo Romanesco 16

Japanese-inspired cauliflower fritto, served with sesame ponzu **V L**

Legato Salad 18

Seared pears, radicchio trevigiano, arugula, frisée, buffalo milk soft cheese & toasted pecans, served with a fresh herb vinaigrette **G V**

Swordfish Tacos 26

Handmade soft corn tortillas, grilled marinated swordfish & red cabbage served with a mango salsa **G L**

Smoked Duck Breast Salad 24

Celeriac apple slaw, grapefruit & watermelon radishes served with a maple Dijon dressing **G L**

Charcuterie 29

Chef's selection of artisanal charcuterie, sourced locally served with crostini & pickled vegetables in extra virgin olive oil

Moving On To

Cavatelli Semplici 26

Handmade pasta, served in our fresh tomato sauce with basil & topped with fresh burrata

Zucca & Funghi Tagliatelle 32

Handmade fresh egg pasta with shitake & maitake mushrooms, butternut squash finished with shaved black truffle

Chef's Risotto 34

Vialone Nano rice, mussels, clams, broccolini & finished with bonito flakes **G**

Ricotta Gnocchi 36

Handmade ricotta gnocchi, in our Ontario lamb ragout & artichokes finished with shaved pecorino cheese

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Continuing With

Black Cod 48

Prepared with roasted beets, served with miso leek sauce **GL**

Venison Tenderloin 56

Prepared in a spiced herb crust, served with topinambur, maple glazed heirloom carrots & pomegranate jus

Braised Short Rib 46

Sweet potato purée & roasted Brussels sprouts with applewood-smoked bacon **G**

New York Striploin 62

Canadian Prime 10 oz striploin served with rösti potatoes & grilled endive finished with gremolata **G**

Humber Smashed Burger 28

2 x 3.5oz prime rib patties with double-smoked bacon, cherry tomato chutney, Ontario Alpen style cheese, on a brioche bun.
Choice of potato fries, sautéed vegetables, or seasonal salad

Sides 12

Vegetable tempura	Sautéed julienne vegetables
Sweet potato purée	Brussels sprouts
Potato fries	Sautéed broccolini

Basket of Sourdough Bread with Butter 6

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Desserts

Artisanal Cheese 29

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

Le Millefoglie 14

Dark chocolate mousse, coffee pastry cream, crispy phyllo pastry & salted caramel sauce served with a shot of espresso & Chantilly cream

Lemon Meringue Cheesecake 14

Classic cheesecake with fresh lemon meringue

Walnut Carrot Cake 14

With a traditional cream cheese icing

Seasonal fresh fruit & berries 14 V G L