



Summer 2014

Raw Bread & Cultured Butters 6

Ontario Heirloom Tomatoes, 35% probiotic yogurt
okra, black garlic, nigella 15

Housemade Silken Tofu, saikyo miso, pickled cherry,
kasha, burnt honey, shiso 14

Tamago, sea asparagus, caraway,
rye, cured egg, kombu 15

Black Rice Noodle, radish, lovage,
sprouted legumes, sesame gomashio 16

Root Vegetable Tartare, cocoa,
housemade white miso, shiso 15

Beef Tartare, garlic scapes, chanterelles,
red wine, huckleberry 18

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Nova Scotia Lobster, tamale, charred corn,
shishito peppers, cornbread, miso butter 33

Ontario Beef, rye kernels, baby beet,
horseradish, wasabi greens, jus 33

Cornish Hen, parsnip, pear,
smoked tea, maitake, pine tips 29

Mung Bean Pasta, fermented and pickled beans,
white bean cassoulet, terrine 27

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Textures of Chocolate & Caramel 12

Blueberry Cheesecake, fennel gelato, olive oil, bergamot 11

Housemade Probiotic Jack Cheese,
rooftop tomato preserve, honey, caramelized onion, crisp 12

*summary \$55 5 course \$75 7 course \$90 **9 course \$105
* \$5 additional charge for lobster