



## PLANT FOOD

**Ferme de l'île de MTL** charred and smashed heirloom tomato, **St. Henri** cheese curd tuile, Canadian Boreol black sesame, **Épices de Cru** pepperoncini, smoked sunflower seed cracker

**Birri farms** summer squash pancake, seeds, homemade cream cheese

**Ferme de l'île de MTL** charred romanesco, Gaspé smoked herring, crème fraîche vinaigrette, toasted almonds, Lake Simcoe black peanuts, **Les Jardins Sauvage** sumac, micro-herbs, flowers from our garden

Escabeche QC wild mushrooms, raw cremini, sprouted QC beluga lentils, **Les Jardins Sauvage** herbed porcini butter

Sour cream & onion Ile d'Orléans potato skins & chips

Grilled corn, Lac St. Pierre caviar butter, sumac, poppy seeds, **Tullochgorum** Ormstown heirloom popcorn

**Annie & Dean's** beet greens, pickled beet purée, **Fromagerie Fuoco** buffalo mozzarella, grilled green onion vinaigrette, Trois Rivières cranberry & rose powder

Kohl rabi Pastrami, pickled mustard, whey pickle

**Birri Farms** spigarello kale, **Côté Farms** QC garlic & rye beurre blanc, puffed rye, rye berries & buckwheat

Foraged salad

Senneville organic butter lettuce salad, mushroom crunch, **Le Chèvre Noir**, 2 year, firm ripened goat cheese

## FISH & SEAFOOD

QC wild smoked eel, caraway rhubarb, blueberry capers, garlic scape, beer mustard, dill flower, **Escuminac** yellow birch syrup

**Ferme Piscoles des Bobines** Trout with strawberries, cipolini, pea shoots, mustard greens, basil & pea jus, mustard oil

**Trèsor du Large** oysters on the half shell, **Birri Farms** cantaloupe mignonette

Cold smoked **Trèsor du Large** oysters, cucumber broth, kohl rabi, sesame, radish, **Michaca Farms** beluga lentils, wild arugula

QC brook trout for 2 en papillote, Tavern kraut, green onion chimichurri, pea tendrils, mustard green & horseradish aioli, fingerlings

## PROTEINS

**Gaspor** pork belly (porchetta style), Rigaud hay stock, smoked corn, giardiniera, Josh's lemon thyme infused crème fraîche

**Guy Noiseaux** Wagyu beef short rib, chanterelles, fried **La Capitaine** duck egg, fennel foam, pickled spring onion

Whole roasted quail, Montréal honey, Montréal rub, foraged plants, porcini powder, quail egg

**Tavern** Charcuterie, grilled & roasted QC grapes, Ontario peach & nectarine mostarda, pickled Ontario Golden plums

## DESSERT

pudding chomeur, Lac St. Jean wild blueberries, **Quinn Farm** strawberries, homemade sweet ricotta

