



Mother's Day 2025

Participation of the entire table is required. Children 16 and under may select from the kids' menu 2 hour time limit on all tables.

Amuse Bouche

Appetizers Choose 1

Fior De Latte

Marinated tomatoes, ramp pesto, prosciutto, balsamic, focaccia

GF VG | option available

Foie Gras Parfait

Paris brest, rhubarb, caramelized shallots, hazelnuts

Chopped Salad | GF VG

Whipped feta, Ontario greens, cucumbers, tomatoes, carrots, black olives, hard boiled egg, honey roasted peanuts, herby vinaigrette

V | option available

Mains Choose 1

Risotto | V

Wild mixed mushrooms, leeks, pickled ramps, truffle miso, vegan parm, chives

Vol au Vent

Lobster, lamb sweetbreads, mushrooms, lobster sauce

Steak and Eggs

6oz rib eye, cafe de paris, 2 eggs, caramelized shallots, tomatoes, sourdough

GF DF | option available

Tuna Chasoba Salad | DF

Sesame crusted, edamame, radish, peas, avocado, scallions, pickled ginger, togarashi shallots, ginger sesame dressing

VG V | option available

Dessert Choose 1

Crème Brûlée | GF

Lavender, white chocolate

Honey Cake | VG N

caramelized honey, honey frosting, hazelnut

Chocolate XO | GF V

chocolate sponge cake, cacao nib crunch, chocolate coconut ganache, strawberries, yuzu gel

\$55/Person

Plus Taxes & Gratuity

GF
Gluten Free

DF
Dairy Free

N
Contains Nuts

VG
Vegetarian

V
Vegan