

trevor

KITCHEN AND BAR

appetizers

daily soup	mp
arugula salad with butter roasted figs, pancetta & baco noir balsamic	10
roasted beet salad with fried halloumi, cashew butter & crispy shallots	15
rutabaga tortellini with ham hock & wild leek butter	15
seared scallops with smoked duck & split pea purée	18
wagyu beef carpaccio with palm hearts, radish & avocado ranch	19

foie gras

lettuce wraps with foie gras & smoked duck	19
salt cured foie gras club sandwich with dill pickle chips	19
seared foie gras with buttermilk pancakes, smoked pork belly & spiced apple	19
macaroni & asiago cheese with seared foie gras	21
truffled goat cheese poutine with seared foie gras	23
add seared foie gras to an entrée	15

fish

lobster & prawn spaghetti in cognac & chive sauce	25
organic trout with smoked meat hash & horseradish cream	27
pan seared pickerel with potato crusted oysters, roasted cauliflower & sauce soubise	28

meat

roast chicken with parmesan crusted leg, creamed barley & rapini	26
port braised beef cheeks with sunchoke risotto & shaved foie gras	28
duo of iberico pork with beluga lentils & birch syrup jus	33
filet of beef tenderloin with bone marrow crust & roasted root vegetables	35
venison striploin with mulled wine braised shoulder, turnip fondant & peppercorn sauce	35

sides

sea salted fries	6
brussel sprouts with sweet onions & speck	8
sesame charred asparagus	9
root vegetable mashed potatoes	8
truffled goat cheese poutine	10

desserts

almond milk bavarois with blueberry preserve & shortbread	9
passionfruit sorbet with tropical fruit salad & chilled mango soup	9
chocolate & peanut butter fondant with warm chocolate mousse & chocolate textures	10
caramel apple crumble for two with chantilly cream & rum raisin purée	13
selection of artisan cheese	19

8-course tasting menu with wine pairings \$159

groups of 6 or more will be subject to an 18% gratuity charge