

Focaccia House Made Butter 6

Mozzarella House Made, Hand Stretched 21

Burrata House Made, Hand Stretched 24

Beef Tartar Buckwheat Tartlet, Onion, Avonlea Cheddar 12ea

Green Salad Pumpkin Seed Dressing, Apple, Cipollini, Manchego 14

Fried Asparagus Sabayon, Rhubarb 16

Tomato Strawberry Fresno Aguachile, Stracciatella 18

House Coppa 2 Month Aged Berkshire Pork 20

Tortelli House Mozzarella, Spinach, Brown Butter, Parmesan 27

Gargatti Beef Ragù, Pecorino 27

Bucatini Pickerel, Trout Roe, Whey 27

Pork Neck Saskatoon Mustard, Jus, Chive 32

Steelhead Trout Bouillabaisse, Longhorn Pepper, Strawberry 32

Dry Aged Ribeye Beef Jus, Fingerling Potato, Blue Cheese 90

Tiramisu House Made Mascarpone, Coffee, Amaretto, Cocoa 14

Soft Serve Olive Oil 12

Set menu

Seven-ish dishes decided by the kitchen, to be shared by the whole table 60pp

Wine Pairing 3 glasses to accompany the set menu 40pp

Cheeses and ice cream made with milk from **Stoney Brook Creamery**

Pasta and focaccia made with Manitoba milled flour from **Prairie Flour Mills**

Eggs from **Nature's Farm**

Trout from **Ridgeland Aqua Farms**

Beef From **Clover Spring Farms**

Produce provided by **Fireweed Food Coop**

