

perspectives

BUILD A TABBY

Three course - Your selection of one appetizer, entrée and dessert 48.
Supplement charges may apply

Four course - Your selection of two appetizers, entrée and dessert 56.
Supplement charges may apply

STARTERS

Tom Ka Gai | 4.

Ice Shrimp, Roast Chicken, Crisp Chicken Skin, Cilantro, Micro Basil Lime Zest, Bird's Eye Chili Dust
Riesling ~ Sparkling, Hinterland Wine Co., VQA Ontario, Canada 14. ~ 5oz

Borscht | 3.

Beet Consommé, Corn, Cabbage, Julienne Carrot, Dehydrated Cherry Tomatoes, House-made Crème Fraiche
Dill Sprigs, Crisp Shallots
Brut ~ Trius Wines, Hillebrand, VQA Niagara Peninsula, Canada 16. ~ 5oz

Asparagus and Crab Salad | 3.

White and Green Asparagus, Loose Pack Rock Crab Salad, Speck Bacon, Parmesan Shards, Quail Egg, Acidulated
Coprin Farms Mushrooms
Sauvignon Blanc ~ Oyster Bay Wines, Marlborough, New Zealand 12. ~ 5oz

Foie Gras Torchon | 4.

Sticky Pulled Duck, Preserved Sour Cherries, Apple Chips, Pistachio Crumble, Brioche Loaf, Port Reduction
Vidal Icewine ~ Mountain Road Wine Co., VQA Niagara Peninsula, Canada 8. ~ 2oz

Sockeye Salmon | 4.

Petite Supremes of House Smoked and Candied Sockeye Salmon Fingerling Potatoes, Kenya Green Beans
Marinated Cherry Tomato Ailoli, Quail Egg, Salmon Roe, Kalamata Olive Tapenade
Rosé of Sangiovese ~ Robert Oatley, Mudgee, New South Wales, Australia 11. ~ 5oz

AAA Tenderloin Tartar | 4.

64° Egg Yolk with Truffle Crème Fraiche Core, Grana Padano, Crisp Capers, Dijon, Art-is-in Crostini
Red Blend ~ Tollgate, Stratus Vineyards, VQA Niagara Peninsula, Canada 11. ~ 5oz

Albacore Tuna | 4.

House Blend Cajun Spice, Black Bean, Avocado, Micro Cilantro, Red Pepper, Cucumber, Radish, Burnt Honey and
Lime Emulsion
Torrontes ~ Reserve, Bodegas Etchart, Cafayate, Argentina 10. ~ 5oz

Bring your own wine!

Feel free to bring your favourite wine to accompany your dinner from Monday through Wednesday. A \$10 corkage fee applies.

Monday to Thursday 6:00pm to 9:00pm

Friday and Saturday 6:00pm to 10:00pm

Prices are exclusive of taxes and gratuities

perspectives

Clifford Lyness ~ Cuisine
Kyle Christofferson ~ Cuisine
Rene J. Wallis ~ Sommelier



The 6 Course Blind Tasting Menu

(available Friday and Saturday nights)

Allow chef to take control of your senses, six courses. Menu must be taken by the entire table 75.

Allow the sommelier to enhance your food experience with a six course wine flight
+69. *RENE J WALLIS ~ SOMMELIER*

MAINS

Ontario Duck 29

Duck Leg Confit, a L'Orange Crush Sauce, Du Puy Lentils, Baby Arugula, Red Endive, Navel Orange, Smoked Duck Prosciutto

Pinot Noir ~ Oyster Bay Wines, Marlborough, New Zealand 13. ~ 5oz

Hand Crafted Ravioli 29

Roasted Butternut Squash, Sautéed Spinach, Vadouvan Curry Butter Sauce, Toasted Squash Seeds, Rum Poached Raisins, Cinnamon Cap Mushrooms

Riesling, Urban, By Nik Weis, Mosel, Germany 10. ~ 5oz

Pacific Halibut 30.

Pan Seared, Charred Broccolini Glazed with Honey, Fingerling, Potatoes, Sundried Tomato & Kalamata Olive Sausage, Vinaigrette Vierge

Chenin Blanc, Ken Forrester Wines, WO Stellenbosch, South Africa 12. ~ 5oz

Quebec Venison 34.

48 Hour Loin, Quinoa, Christophe Mushrooms, Brussel Sprouts and Bacon, Dehydrated Blueberries, Port Jus
Shiraz ~ Peppertree Vineyard, Mitchell Winery, Clare Valley, SA, Australia 16. ~ 5oz

Ontario Lamb 34.

Seared Rack with Chorizo Sauce, Braised Shoulder and Potato Stack, Mache Lettuce, Pepper Confit, Pickled Ramps, Pinot Noir Vinaigrette Lamb Bacon

Cabernet Sauvignon ~ Louis M. Martini, Sonoma County, USA 13. ~ 5oz

Nova Scotia Lobster and Scallops 39.

Butter-Poached ½ Lobster, Pan Seared Scallops, Bisque Sauce, Crisp Hand Crafted Ricotta Gnudi, Cipploni Onions, Asparagus Spears Black Truffle Shavings

on tabby supplement 7\$

Chardonnay ~ Oyster Bay Wines, Marlborough, New Zealand 12. ~ 5oz

Alberta Beef 39.

Seared Tenderloin, Black Truffle and Sharp Cheddar Croquettes, Shiitake Mushrooms, Braised Shallot, Béarnaise
on tabby supplement 7\$

Merlot, Oyster Bay Wines, Hawkes Bay, New Zealand 12. ~ 5oz

Add Seared Foie Gras to Any Dish 7\$