

*first course* **for the table**

**Eggplant**

*Cooked over coal until soft with pomegranate, pumpkin seeds and z'aatar pita*

**House Made Feta**

*Oven roasted baby eggplant, mint gremolata, date syrup and pine nut pangritata*

**Celery Salad**

*Shaved raw with fossa cheese, toasted pine nuts, mint and preserved lemon*

*second course* **for the table**

**Daily Fish**

*Served simply with olive oil, sea salt and lemon*

**Wood Oven Chicken**

*Rubbed in wild oregano, charred lemon, roast garlic and olive oil*

*sides* **for the table**

**Yukon Fries**

*Wild oregano and feta aioli*

**Oven Roasted Peppers**

*Raisins, capers and sherry vinegar*

*dessert* **for the table**

**Chocolate Torta**

*Crushed walnuts and salted cream*

*first course* for the table

**Halloumi**

Made in house with warm truffle honey, roasted grapes and toasted walnuts

**Fish Crudo**

Served raw with caper berries, fresh horseradish, lemon and olive oil

**Fennel and Radicchio Salad**

Crushed green olives, aged provolone, radish, thyme and honey vinaigrette

*second course* choice of two

**Daily Fish**

Served simply with olive oil, sea salt and lemon

**Wood Oven Chicken**

Rubbed in wild oregano, charred lemon, roast garlic and olive oil

**Beef Short Rib**

Smoked and rubbed with crushed coriander seed, sesame and mustard

*sides* for the table

**Wood Oven Potatoes**

Lemon and garlic

**Sauteed Rapini**

Garlic and pangritata

*dessert* for the table

**Turkish Coffee Meringue**

Chocolate & olive oil mousse

*first course* **for the table**

**Antipasti**

*In house cured meats, olives, pickles and aged parmesan*

**Beef Tartare**

*Raw diced Ontario beef tenderloin with cucumber, olive, sumac and feta*

**Beet Salad**

*Green goddess, plum, mustard greens and hazelnut*

*second course* **choice of two**

**Daily Fish**

*Served simply with olive oil, sea salt and lemon*

**Wood Oven Chicken**

*Rubbed in wild oregano, charred lemon, roast garlic and olive oil*

**Beef Short Rib**

*Smoked and rubbed with crushed coriander seed, sesame and mustard*

*sides* **for the table**

**Yukon Fries**

*Wild oregano and feta aioli*

**Grilled Broccolini**

*Romesco and almonds*

**Oven Roasted Peppers**

*Raisins, capers and sherry vinegar*

*dessert* **for the table**

**Yogurt Cake**

*Ontario strawberries, rhubarb cordial and a dollop of yogurt*

**Chocolate Torta**

*Crushed walnuts and salted cream*

*first course* **for the table**

**Octopus**

*Grilled over charcoal with n'duja, preserved lemon and romesco*

**Lamb Keftedes**

*Baked in the wood burning oven with spiced tomato sauce, raisins, anchovy and mint*

**Baby Gem Salad**

*Feta, crisp pita, olives, fresh basil and roast garlic vinaigrette*

*second course* **choice of two**

**Daily Fish**

*Served simply with olive oil, sea salt and lemon*

**Wood Oven Chicken**

*Rubbed in wild oregano, charred lemon, roast garlic and olive oil*

**Beef Short Rib**

*Smoked and rubbed with crushed coriander seed, sesame and mustard*

*sides* **for the table**

**Wood Oven Potatoes**

*Lemon and garlic*

**Braised Cauliflower**

*Tomato and chili*

**Grilled Broccolini**

*Romesco and almonds*

*dessert* **for the table**

**Grapefruit and Pistachio Torta**

*Saffron ice cream*

**Seasonal Fruit and Almond Crostata**

*Vanilla honey and ricotta ice cream*