

first course for the table

Grape Leaf Wrapped Feta

Made in house and warmed in our oven with blistered figs and toasted pine nuts

Beef Tartare

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

Asparagus Salad

Roasted and raw, tossed with hazelnuts, parmesan and sherry vinaigrette

second course choice of two

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Half Chicken, rubbed in wild oregano, charred lemon, roast garlic and olive oil

Lamb Cutlets

Grilled over charcoal with tzatziki and mint

sides for the table

Yukon Fries

Wild oregano and feta aioli

Oven Roasted Peppers

Raisins, capers and sherry vinegar

dessert for the table

Yogurt Cake

Meyer lemon marmalade with a dollop of tangy yogurt