

\$65

first course for the table

Halloumi

Warm truffle honey, roasted grapes and toasted walnuts

King Crab and Corn Pide

Ontario corn, pulled crab, mozzarella and black truffle

Radicchio

Pickle beet, black olive, cacio di fossa and Orange Blossom Vinaigrette

second course for the table

Please choose Two out of the Three 2nd course options

Daily Fish

Served simply with olive oil, sea salt and lemon

Wood Oven Chicken

Wild oregano and charred lemon

Beef Short Rib

Smoked and rubbed with crushed coriander seed, mustard and horseradish labneh

sides for the table

Wood Oven Potatoes

Lemon and salsa verde

Spinach

Preserved lemon beurre blanc and roasted pine nut

dessert for the table

Kataifi Tart

Semolina custard, cinnamon krema, Greek honey