

\$75

first course for the table

King Crab and Corn Pide

Ontario corn, pulled crab, mozzarella and black truffle

House made Pastirma

Watermelon, pomegranate, guindilla and ricotta salata

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, charred lemon

Beef Short Rib

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

sides for the table

Yukon Fries

Wild oregano and feta aioli

Spinach

Preserved lemon beurre blanc and roasted pine nut

Spiced Squash

Sesame yogurt, lime, guindilla pepper and cilantro

dessert for the table

Kataifi Tart

Semolina custard, cinnamon krema, Greek honey

Sokolata

Chocolate mousse, crispy phyllo, Sicilian pistachios