## **TAPAS**

East Coast Oysters \* Mignonette, Lemon 1/\$2

Roasted Heriloom Carrots Whipped Goat Cheese, Caramelized Honey, Seed Cracker \$18

## Roasted Weth Farms Maitake Mushroom

Creamy Polenta, Aged Gouda, Toasted Hazelnut \$19

**Crispy Cedar Villa Pork Belly** Honey Crisp Apple, Frisée and Dill Salad \$19

## Ricotta Gnudi

Braised Pork Ragout, Shaved Prosciutto, First Press Olive Oil \$20

**Duck Confit Triangoli** 

Sweet Onion, Charred Leek, Swiss Chard, Jus \$22

## **Lobster Risotto**

Acquerello Rice, Mascarpone, Atlantic Lobster, Grana Padano Crisp \$29

**Seared Digby Scallops**Potato & Leek Purée, Crisp Prosciutto,
Charred Leek, Parsley Oil
\$28

Olive Oil Poached Halibut Mushroom Consommé, Roasted Mushrooms, Dulse Seaweed

All prices subject to HST

<sup>\*</sup>Conditions apply. Min \$25 food spend required.