

\$41 SUMMERLICIOUS LUNCH

choice of appetizer, main & dessert

Appetizers

CHICKEN LIVER PÂTÉ

saskatoon berry compote, cornichons, sourdough

LA PLUME ‘CAPRESE’ SALAD

mozzarella, niagara stone fruit, heirloom tomato, olives, basil

B.C. TUNA TARTARE

summer peppers, capers, preserved lemon, castelvetrano olive, sumac

WATERMELON GAZPACHO

labneh, tomato, cucumber, roasted peppers, basil

Mains

PASTA BOLOGNESE

radiator pasta, beef & pork bolognese, porcini, parmigiano-reggiano

SEARED SALMON

green beans, charred zucchini, watercress, gribiche

GRILLED STEAK & PEA SALAD

3oz strip loin, fresh peas, sugar snaps, horseradish, balsamic roasted onion, salad greens, chimichurri

GIANNONE RÔTISSERIE CHICKEN

quarter chicken, pomme purée, gravy, smoky mustard

VEGAN EGGPLANT ‘STEAK’

cashew cheese, green onion & pepper vierge, candied pepita seeds

Desserts

CHOCOLATE MOUSSE

coffee crèmeux, coffee chantilly, salt

OLIVE OIL GÂTEAU

citrus diplomat, lemon marmalade, basil

COMTÉ CHEESE

apple & fennel mustard, buckwheat cracker

Summerlicious Drinks

PARIS EN VERRE 1.5oz	14
local spirit gin 7, st-germain elderflower liqueur, lemon	
RIVIÈRE ROUGE 1.5oz	14
local spirit whisky 3, lemon, raspberry, soda	
MISTRAL FIZZ 2.5oz	14
local spirit vodka 8, cabert prosecco, meaghers triple sec, peach, lime, soda	
ZESTE DE VIE non-alc	14
noa italian apéritivo, lemon, mango, watermelon	
LE FEU DOUX non-alc	14
ginger ale, mango & jalapeño syrup, soda	
BEER	16oz
Lost Craft ‘Lost Light’ Pale Ale	8
High Park ‘Lightwave’ Ipa	8
WINES	5oz/8oz/750ml
Cabert Prosecco Extra Dry- Friuli, IT	12/-/55
Laurent Miquel ‘Nocturnes’ Syrah/Grenache, Languedoc, FR	12/18/55
Laurent Miquel Albariño, Languedoc, FR	12/18/55

Pour la Table

GRISSINI	6
poppy seed & sea salt breadsticks	
MICHE	10
sicilian olive oil, quebec buckwheat honey balsamic	
WARM MARINATED OLIVES	9
olive oil, fresh chilies, herbes de provence	
PREMIUM OYSTERS	6PC / 26 12PC / 50
market selection, red wine mignonette, lemon, horseradish, tabasco	

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Hors d'Oeuvres

FRENCH ONION SOUP	19
three cheeses, baguette, parsley	
BRUSCHETTA	18
labneh, heirloom tomato, avocado, cucumber, olives, basil, sourdough	
TEMPURA SHRIMP, CALAMARI, ZUCCHINI & GREEN BEANS	22
sauce au raifort, espelette peppers, lemon	
BURRATA	19
heirloom beets, pickled radicchio, preserved cherries, olives	

Tartare

served with grilled bread, house pickles, crisps
enjoy as a main with a side of frites!

TRADITIONAL BEEF	22 / 35
dijon mustard, shallots, capers, parsley, egg yolk, harissa	
MUSHROOM	18 / 28
braised portobello, cremini, truffle cream	

Salades

add rôtisserie chicken 12 seared shrimp 12

ESCAROLE CAESAR	18
escarole, romaine, bacon bits, anchovies, parmigiano-reggiano, olives, garlic croutons, creamy garlic dressing	
BEEF & GREENS	18
bitter greens, pickled beet, grapefruit, whipped ricotta, candied pepita seeds	
RÔTISSERIE CHICKEN	26
green peas, snow peas, pea sprouts, charred onion, horseradish, frisée	
RÔTISSERIE CAULIFLOWER	23
herbed labneh, pine nuts, capers, currants, parsley, harissa	

Entrées

SPRING VEGETABLE RISOTTO	34
asparagus, peas, zucchini, ricotta, lemon, mint, pecorino	
DUCK TAGLIATELLE	32
duck ragoût, mascarpone, parmigiano-reggiano	
AGNOLOTTI	36
spinach & ricotta filling, cacio e pepe sauce, parmigiano-reggiano	
OMELETTE	20
whipped ricotta, roasted tomato, arugula	
CROQUE MADAME CRÊPE	26
rôtisserie ham, gruyère, two sunny side-up eggs, pickled zucchini, béchamel	
MUSSELS	39
acqua pazza, tomato, basil, grilled bread	
FRENCH ONION BURGER	28
caramelized onion, comté, dijon & rosemary aioli, served with frites	
RÔTISSERIE CHICKEN PITA	25
whipped chickpeas, labneh, tomato, sumac, herbs, frites	

Steak Frites

served with green beans & frites with
choice of béarnaise sauce or shallot jus

10OZ NEW YORK STRIP LOIN	58
7OZ FLAT IRON	42
7OZ TENDERLOIN	68

Rôtisserie

GIANNONE CHICKEN QUARTER / 22 HALF / 36 WHOLE / 60
rôtisserie potatoes or pomme purée, charred cabbage, gravy

Sides

TRUFFLE FRITES	12
truffle aioli, parmigiano-reggiano	