

SPRING MENU

SHAREABLES

STARTERS

Hummus & Guac (v) \$18
edamame hummus, avocado spread, chips, shaved veggies

Mushroom & Asparagus \$24
cremini & truffle duxelles, milk bread toast, asparagus, butter, Japanese mayo, watermelon radish, fresh truffles, microgreens, parsley garlic green oil

Foie Gras \$35
foie gras, milk bread, sour cherry sauce, toasted almond slices, truffle slices

Asparagus Bison Burrata (v) \$27
burrata, asparagus, cherry tomatoes, bresaola, pistachio crumbs, balsamic glaze, hibiscus, chili, honey dressing

Tuna Tartar \$25
ototo tuna tartar aged in tahini & tamarind, herb marinated artichoke, Mediterranean citrus, herbs, micro greens, tomato mousse, honey & chardonnay reduction

Shrimp Tostada \$25
corn tostada, minced shrimp in butter, radish, leek, balsamic chipotle, micro greens, pineapple, almonds, lime

Crispy Eggplant (v) \$18
fried Indian eggplants, tomato salsa, avo salsa, Japanese mayo, tahini sauce, black sesame

Artichoke Roses (v) \$28
la provençale artichokes, tomato salsa, pesto mousse, pine nuts, tomato dust, micro herbs, avocado salsa

Beef Takosu (Tacos) \$24
Japanese inspired beef tacos, corn tortilla, tomato salsa, avocado salsa, Japanese mayo

Green Cremini (v) \$21
cremini mushrooms, green oil, pureed Jerusalem artichoke, Mexican tomato salsa, black tahini, micro greens, herb oil

Oysters \$30
PEI oysters, horseradish, mango chili, aguachile, tomato chili, lemon wedges

Quiche Lorraine \$24
mini quiche, onion, bacon, egg liaison, strawberry tartar infused w/limoncello, yuzu. honey, coconut chips, cherry & sour cream marble sauce

Eggplant Roulade (v) \$24
Antep pistachios, eggplant roulade, heirloom tomatoes, ricotta cheese, pistachio paste, milk bread, balsamic honey glaze

SALADS

Avo Shrimp Salad \$26
shrimp, truffles, avocado, gremolata sauce, arugula, parsley garlic green oil, puff pastry stick, charcoaled grapes

Bison Burrata (v) \$24
cherry tomatoes, toasted focaccia, pomegranate, shallots, micro greens, basil, angel's blood reduction

Jamón Ibérico & Melon Salad \$32
gold black Ibérico ham, honey melon, limoncello biryani, shimeji mushrooms, toasted almond slices, arugula

Bresaola \$28
bresaola, heirloom tomatoes, parmesan snow, caramel popcorn, arugula leaves, balsamic mousse

MAINS

Lamb Chops with Pistachio \$37
lamb chops, pistachio, parmesan snow, golden russet potatoes, basil, aged provolone cheese

Wild Salmon \$29
wild salmon filet grilled in cedar paper, baby vegetables, orange sauce

Above T.O Burger \$26
pickles, tomatoes, greens, provolone cheese, coleslaw, hickory BBQ, brioche bun (GF Option)

Farm Chicken Roulade \$28
Ontario farm chicken roulade, baby spinach, truffle paste, truffle oil, poached creamy spinach, provolone, balsamic fermented mini beetroots

Striploin Steak \$6/oz
striploin, baby potatoes, celeriac puree, beef jus

Black Cod \$40
black cod, beluga lentils, & tom kha sauce (coconut, chilli, galangal)

Mushroom Risotto (v) \$35
maitake mushrooms, truffle oil, parmesan snow, wild forest mushroom jus

Duck Breast \$37
duck breast with Greek tapenade, olives, forest mushrooms

Tuna steak \$48
ototo belly bluefin streak, white sesame paste, grilled mini eggplant, butter poached edamame, tarragon & wine sautéed shallots, sabayon

Wagyu Steak \$12/oz
wagyu, truffle, potato gratin, mustard foam

ESSENCE BISTRO

(v) Vegetarian