

SEASONAL MENU

STARTERS

Hummus & Guac (v) — 18.00

edamame hummus & avocado spread served with chips & shaved veggies

Bread & Truffle Butter (v) — 18.00

sourdough bread with fresh truffle butter

Orzo with Truffle Prawns — 27.00

orzo with truffle prawns & vegetables, topped with fresh truffle, parmesan cheese & balsamic vinegar cream

Mackerel Ceviche with Chimichurri — 28.00

mackerel fillet topped with a chimichurri drizzle, served with truffle bread & mango chili sauce

Beetroot & Pistachio Burrata (v) — 28.00

burrata topped with honeyed beetroot, salted pistachio, & green oil

Wagyu Carpaccio — 35.00

Austrian waygu beef served with a tuna sauce, Japanese mayo, & arugula, topped with pecorino cheese, cherry tomato, & olives

SALAD

Squash & Pumpkin Chestnut Burrata (v) — 28.00

burrata topped with glazed pumpkin, roasted squash, amaretto soaked peaches, & chestnuts with balsamic vinegar & hibiscus sauce

Panzanella Salad with Pecorino Snow (v) — 28.00

heirloom tomato salad with basil, cucumber and olives, tossed with percorino, balsamic cream, olive oil & served with olive baston bread

MAINS

Marco Polo Surf & Turf — 90.00

fresh water shrimp sous vide with truffle, 6oz Austrian waygu steak, shrimp bisque sauce served with fresh truffles

Wild Salmon — 38.00

7oz grilled salmon with crispy skin, served on a pillow of vegetable cheese polenta with orange sauce

Chicken Roulade — 27.00

Ontario farm chicken breast stuffed with shitake mushrooms & grilled oyster mushrooms topped with a creamy truffle sauce & black grapes

Sirloin Steak with Roast Bravo — 54.00

8oz PEI sirloin served with hash bravo, avo salsa, & tomato salsa

SHAREABLES

Cured Salmon with Cream Cheese — 28.00

home cured marinated salmon with parsley & juniper, topped with cheese mouse, pickles, almond praline, & black grapes, served with focaccia chips

Zebra Ravioli with Pecorino — 28.00

ravioli stuffed with mimolette cheese, tiger shrimps & roasted bell pepper in a pecorino sauce

Tuna Tartar — 35.00

ototo tuna tartar, green olives, shallots, marinated in worcestershire sauce & mustard seed, drizzled with chimichuri & served with vegetables & brioche bread

Oysters — 38.00

PEI oysters served with wasabi dressing, pineapple chili, franks caramel dressing, mixed berry chilly vinegar, pickled onion, lemon wedges

HAND HELDS

Focaccia Farm Burger — 27.00

PEI A4 toploin with pico de gallo, lettuce, cheese on a foccia bun, served with house salad

Pulled Lamb Shoulder Sandwich — 27.00

slow cooked pulled lamb shoulder with shallots, sliced tomato, garlic, & cheese on a brioche bun served with chips

Above T.O Burger — 26.00

PEI toploin beef burger with pickles, tomatoes, greens, provolone cheese, & hickory BBQ on a brioche bun, served with baby potatoes

Mushroom Risotto (v) — 35.00

cremini & king oyster risoto with mixed vegetables, topped with parmesan cheese

Lamb Shoulder & Egyptian Couscous — 45.00

slow cooked pulled lamb shoulder (5oz), served with Egyptian vegetable couscous & lamb sauce espagnole

Wagyu Steak — 72.00

6oz Austrian wagyu sirloin, served with grilled roma tomato, broccolini & oyster mushrooms

(v) Vegetarian

ESSENCE CLASSICS

A curated collection of our most-loved dishes from past menus, brought back by popular demand. These timeless favourites are crafted with the same passion and flavour as always!

SHAREABLES

Shrimp Toastada — 25.00

corn tostada with minced shrimp in butter with radish, leek, pineapple, topped with microgreens, balsamic chipotle, almonds & lime

Crispy Eggplant — 16.00

fried Indian eggplants served with tomato salsa, avo salsa, Japanese mayo, tahini sauce & black sesame

Beef Tacos — 24.00

Japanese inspired beef tacos in a corn tortilla, served with tomato salsa, avocado salsa & Japanese mayo

SALADS

Avo Shrimp Salad — 26.00

shrimp with avocado, truffle, gremolata, arugula, parsley-garlic green oil, charcoaled grapes, and a puff-pastry stick

Bison Burrata - 24.00

burrata served with cherry tomatoes, toasted focaccia, pomegranate, shallots, fresh basil, micro greens, and finished with our signature angel's blood reduction

MAINS

Lamb Chops with Pistachio — 37.00

lamb chops crusted with pistachio, dusted with parmesan snow, & served with golden russet potatoes & aged provolone cheese

Duck Breast — 37.00

duck breast with Greek tapenade, olives & forest mushrooms

Black Cod — 40.00

black cod, beluga lentils, & tom kha sauce (coconut, chilli, galangal)

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