



SNACKS

COMMUNITY BISCUITS

Two Buttermilk Biscuits Served with Whipped Brown Butter

Every time this item is ordered, a contribution will be made to the Parkdale Food Centre



**PARKDALE
FOOD CENTRE**

7

SMALL

MESCLUN GREENS

Radish, Shallots, Chives, Chèvre, Spiced Sunflower Seeds, Honey Vinaigrette

17

MUSHROOM GNUDI

Pecorino, Royal Trumpets, Pistachio Pistou

22

ROASTED SWEET POTATO SOUP

Harissa Crema, Cilantro Oil, Spiced Walnuts

14

LARGE

BEEF STRIPLOIN

Broccolini, Potato Pavé, Parsnip Purée, Mornay, Sauce Financiere

62

CHARCOAL GRILLED CAULIFLOWER

Roasted Cauliflower & Tahini Purée, Miso Marinated Dolma Stuffed with Charred Shallot Tabbouleh, Celeriac & Pear Velouté, Cilantro Oil, Dukkah, Leeks

32

CHEESE & CHARCUTERIE

Daily Selection of Meats, Cheeses & Seasonal Spreads

28

GRILLED MACKEREL

Salsify Purée, Compressed Salsify, Sea Beans, Anchovy & Caper Vinaigrette

24

STEAK TARTARE

Dijon, Brandy, Pecorino, Chives, Chips

24

OCTOPUS OKONOMIYAKI

Cabbage, Scallions, Peanuts, Bonito, Miso Mayo, Ponzu

24

PAN SEARED DUCK MAGRET

Grilled Squash, Pomegranate, Radicchio, Chevre, Toasted Hazelnuts, Butternut Squash Purée, Chermoula

54

PAN SEARED FLUKE

Roasted Jerusalem Artichokes, Belgian Endive Hearts, Cippolini Onions, Pistachio Vinaigrette, Citrus Beurre Blanc

48

TASTING MENU

5-COURSE TASTING MENU

Served Blind, Plant Based *or* Omnivore, Suggested for the Entire Table (up to groups of 8 guests)

135 per person / optional wine pairings for 65 per person



SNACKS

COMMUNITY BISCUITS

Two Buttermilk Biscuits Served with Whipped Brown Butter

Every time this item is ordered, a contribution will be made to the Parkdale Food Centre



7

CHEESE & CHARCUTERIE

Daily Selection of Meats, Cheeses & Seasonal Spreads

28

SMALL

MESCLUN GREENS

Radish, Shallots, Chives, Chèvre, Spiced Pepitas, Honey Vinaigrette

17

MARINATED MUSSELS

Acorn Creek Cucumbers, Salted Shallots, Jalapeño, Whipped Ricotta, Radish, Preserved Lemon Vinaigrette

23

CHARCOAL GRILLED QUAIL

Miso Sweet Potato, Baby Bok Choy, Shiitake

26

STEAK TARTARE

Dijon, Brandy, Pecorino, Chives, Chips

24

ROASTED SWEET POTATO SOUP

Harissa Crema, Cilantro Oil, Spiced Walnuts

14

OCTOPUS OKONOMIYAKI

Cabbage, Scallions, Peanuts, Bonito, Miso Mayo, Ponzu

24

LARGE

CHARCOAL GRILLED CAULIFLOWER

Roasted Cauliflower & Tahini Purée, Miso Marinated Dolma Stuffed with Charred Shallot Tabbouleh, Celeriac & Pear Veloute, Cilantro Oil, Dukkah, Leeks

32

ROUGIE FARMS DUCK CONFIT

Rye Berries, Tokyo Turnips, Heirloom Carrots, Carrot Purée, Garlic Scape Relish, Sauce Diable

48

LINE CAUGHT BC LINGCOD

Smoked Fingerling Potatoes, Swiss Chard, Marinated Red Onions, Tapenade, Gribiche

48

BEEF STRIPLOIN

Royal Trumpet Mushrooms, Brussels Sprout Petals, Confit Beets, French Onion Jus

62

TASTING MENU

5-COURSE TASTING MENU

Served Blind, Plant Based *or* Omnivore, Suggested for the Entire Table (up to groups of 8 guests)

135 per person / optional wine pairings for 65 per person



SNACKS

COMMUNITY BISCUITS

Two Buttermilk Biscuits Served with Whipped Brown Butter

Every time this item is ordered, a contribution will be made to the Boys & Girls Club of Ottawa



7

CHEESE & CHARCUTERIE

Daily Selection of Meats, Cheeses & Seasonal Spreads

28

SMALL

MESCLUN GREENS

Radish, Shallots, Chives, Chèvre, Spiced Pepitas, Honey Vinaigrette

17

CHARCOAL GRILLED QUAIL

Miso Sweet Potato, Baby Bok Choy, Shiitake

26

ROASTED SWEET POTATO SOUP

Harissa Crema, Cilantro Oil, Spiced Walnuts

14

LARGE

CHARCOAL GRILLED CAULIFLOWER

Roasted Cauliflower & Tahini Purée, Miso Marinated Dolma Stuffed with Charred Shallot Tabbouleh, Celeriac & Pear Veloute, Cilantro Oil, Dukkah, Leeks

32

LINE CAUGHT BC LINGCOD

Smoked Fingerling Potatoes, Swiss Chard, Marinated Red Onions, Tapenade, Gribiche

48

MARINATED MUSSELS

Acorn Creek Cucumbers, Salted Shallots, Jalapeño, Whipped Ricotta, Radish, Preserved Lemon Vinaigrette

23

STEAK TARTARE

Dijon, Brandy, Pecorino, Chives, Chips

24

OCTOPUS OKONOMIYAKI

Cabbage, Scallions, Peanuts, Bonito, Miso Mayo, Ponzu

24

PAN SEARED DUCK MAGRET

Grilled Squash, Pomegranate, Chevre, Toasted Almonds, Endive, Butternut Squash Purée, Chermoula

54

BEEF STRIPLOIN

Royal Trumpet Mushrooms, Brussels Sprout Petals, Confit Beets, French Onion Jus

62

TASTING MENU

5-COURSE TASTING MENU

Served Blind, Plant Based *or* Omnivore, Suggested for the Entire Table (up to groups of 8 guests)

135 per person / optional wine pairings for 65 per person

WINE LIST

SPARKLING

Blanc de Beckta, Cave Spring Cellars, Beamsville Bench, NI NV	13/60
Methode Ancestrale, Manganese, Richard Rottiers, Beaujolais, FR '19	16/80
Bulles Lambert, Beatrice & Pascal Lambert, Chinon, Loire NV	85
Riesling Sekt, Weingut Barth, Rheingau NV	86
Champagne Extra Brut, Tradition Lelarge-Pugeot, FR NV	165
Champagne, Grains des Celles, Pierre Gerbais, Celles-sur-Ource, FR NV	195
Champagne, R.H Coutier Grand Cru Ambonnay rose NV	210
Champagne, Reserve Oubliee, Pierre Peters, Le Mesnil sur Oger NV	320

WHITE, ROSÉ & ORANGE

'Contrary' White, 2027 Cellars, NI '20	45
Cabernet Franc Rosé, Estate, Cave Spring Cellars, Beamsville Bench, NI '20	45
Riesling, 'Dolomite', Cave Spring Cellars, NI '18	45
Sauvignon Blanc, Cartagena, Casa Marin, CH '21	50
Chardonnay, The Introvert, CA '18	60
Muscadet-S-et-M, 'Les Bonnet Blanches', Bonnet-Huteau, Loire, FR '20	65
Chardonnay, Broken Stone Winery, PEC '20	14/66
Château Ferran, Entre-duex-Mers 2020	15/70
Sauvignon Blanc, Sattlerhof, Südsteiermark, AUT '19	70
Syrah Rosé, Katherien, Tamboerskloof, Kleinood, Stellenbosch, SA '20	16/75
Trebbiano di Romagna, 'Bro', Noelia Ricci, IT '19	80
Winzenberg Grand Cru Pinot Gris, J.M Sohler, Alsace, FR '19	80
Viognier, Tamboerskloof, Kleinood, Stellenbosch, SA '18	94
Pinot Gris, Five Rows, St-David's Bench, NI '20	95
Dido Blanc, Sara Perez & Rene Barbier, SP '19	95
'Impressionat', Garnatxa, Amphora, Bodegas Puiggròs, Catalonia, SP '20	20/95
Pinot Grigio, Livio Felluga, Collio, Friuli, IT '20	100
Malagousia, Geravassiliou, Epanomi, GR '19	100
Mature Vine Riesling, Rippon, Lake Wanaka, Central Otago, NZ '19	105
Fiano di Cilento DOP, Kràtos, Luigi Maffini, Campania, IT '20	22/105
Manzoni Bianco Fontanasanta Foradori, IT '20	110
Chardonnay, Poseidon Estate, Carneros, Napa Valley, CA '17	120
Domaine Romaneaux-Destezet, Hervé Souhaut, Rhone, FR '18	135
Chardonnay, County Line, Sonoma Coast, CA '19	135
Etna Bianco, Zottorinotto, Tornatore, IT '20	140
Alsace, Altenberg de Bergheim Grand Cru Riesling, Domaine Schmitt, FR '18	145
'Les Genevrières' blanc, Guillot-Broux, Macon-Cruzille, FR '18	145
Riesling, Schonhell Grosses Gewachs, Barth, Rheingau, GER '19	190
Chablis 1er Cru Vaillons, Moreau-Naudet, Burgundy, FR '18	175
Saint-Aubin 'Les Frionnes' Hubert Lamy, Burgundy, FR '18	220
Meursault, Le Tesson, Jean-Philippe Fichet, Bourgogne, FR '17	330

RED

Malbec, Septima, Mendoza, ARG '18	45
Rosso IGT, 'Achille', Bindi Sergardi, Tuscany, IT '19	58
Herdade do Arrepiado, Touriga Nacional, Alentejo, PT '18	65
Rioja, Jalon, Peña Aldera, SP '17	15/75
Pinot Noir, 'The Farm', Neudorf Family, Twenty-Mile Bench, NI '19	16/76
Cabernet Sauvignon Estate Clos LaChance, Sonoma, CA '20	17/82
il Sangiovese, Noelia Ricci, Emilia-Romagna, IT '19	80
La Penna, Cave Spring, Beamsville Bench, NI 18	83
Chinon, Les Terrasses, Beatrice & Pascal Lambert, Loire, FR '20	85
Montefalco Rosso, Roccafiore, Umbria, IT '18	85

RED CONT.

Pinot Noir, Broken Stone Winery, PEC '20	87
Dido, Venus, Sara Perez & Rene Barbier, SP '19	90
Pinot Noir, RMH, Petaluma Gap AVA, Sonoma Coast, CA '18	90
Ribera del Duero, Montecastro, Cosecha, SP '18	100
Versado Ancient Vines Malbec, Uco Valley, ARG '15	105
Chianti Classico, Ghirlanda, Bindi Sergardi, Tuscany, IT '18	22/105
Enkidu, 'Humbaba', Sonoma County-Lake County, CA '18	110
Cabernet Franc, Cuvee Madeleine, Pearl Morissette, NI '18	115
Cornalin, Grosjean Père et Fils, Val d'Aosta, IT '19	120
Zinfandel, Day, Sonoma County, CA '18	130
Les Genevrières' rouge, Guillot-Broux, Macon-Cruzille, FR '18	145
'Titolo', Elena Fucci, Aglianico del Vulture, Basilicata, IT '17	145
Cabernet Sauvignon, Obsidian Ridge, Red Hills Lake District, CA '19	165
Cabernet Sauvignon, Silver Ghost, Napa, CA '18	175
Rioja, Seleccion Personal, Abel Mendoza, SP '18	180
Marsannay, Joseph Roty, Grand Vin de Bourgogne, FR '16	195
'POV' Robert Sinskey, Los Carneros, Napa, CA '15	205
Pinot Noir, Savoy, Radio Coteau, Anderson Valley, CA '19	220
Priorat, Laurel, Clos i Terrasses, Priorat '18	225
Auxey-Duresses 1er Cru, Comte Armand, Burgundy, FR '17	245
Barolo, Cerretta, Luigi Baudana, Piedmont, IT '13	250
Barbaresco, 'Roncaglette', La Berchiale, Piedmont, IT '17	250
Pinot Noir, Kistler, Russian River Valley, CA '20	250
Domaine Trévallon, Les Alpilles, Provence, FR '18	275
Barolo, Bricco Delle Viole, G.D Vajra, Piedmont, IT '17	320
Cabernet Sauvignon, Philip Togni, Spring Mountain, Napa, CA '13	510

COCKTAILS

Violette Beauregard 17
bourbon, blueberry, *Kahlua*, lemon, egg white

Tall, dark & handsome 17
mezcal, *Galliano*, tamarind

Some like it hot 17
rye, ghost pepper, pear, ginger bitters

Brand new nail 17
Woodford Reserve, *Drambuie*, amaretto

Beckta Negroni 17
gin, *Frederic Brouca Vermouth*, *Campari*

...as a **Judge (non-alcoholic) 7**
orange, cranberry, lime, bubbles

BEER & CIDER (DRAFT)

Perth Brewing 'Euro' Pilsner 8

Bench Brewing 'Jordan Harbour' Pale Ale 8

Original 'Local' Lager 9

Collective Arts Brewing 'Nature of Things' Cider 12

BEER (BOTTLE)

Bench Brewing Peach 'Wildwood' Sour (500mL) 18



SNACKS

COMMUNITY BISCUITS

Two Buttermilk Biscuits Served with Whipped Butter

Every time this item is ordered a contribution will be made to Cornerstone Housing for Women



7

CHEESE & CHARCUTERIE

Daily Selection of Meats, Cheeses & Seasonal Spreads

24

SMALL

MESCLUN GREENS

Feta, Shallots & Chives, Honey Vinaigrette

21

OCTOPUS OKONOMIYAKI

Cabbage, Scallions, Peanuts, Bonito, Miso Mayo, Ponzu

24

ROASTED SWEET POTATO SOUP

Harissa Crema, Smoked Pecans

24

CHARCOAL GRILLED QUAIL

Miso Sweet Potato, Baby Bok Choy, Shiitake, Puffed Wild Rice

26

SMOKED MACKEREL GNOCCHI

Arugula, Horseradish Cream, Pickled Red Onion

26

LARGE

PAN SEARED DUCK MAGRET

Grilled Squash, Pomegranate, Chevre, Toasted Almonds, Chermoula, Butternut Squash Purée

54

BEEF STRIPLOIN

Leek & Potato Pavé, Broccolini, Sauce Chevreuil

68

ROASTED CAULIFLOWER

36

PAN SEARED FLUKE

Citrus Beurre Blanc

48