

# Appetizers

## Cucumber Gazpacho 16

chilled cucumber gazpacho | mint | granny smith apple | grapes

## Grilled Octopus 34

grilled spanish octopus | almond ajoblanco | sumac | pomegranate

## Burrata 31

heirloom tomatoes | tomato water | basil oil | gnocco fritto

## Jamón Ibérico "Cinco Jotas" 54

100% acorn fed pata negra ham | pan con tomate

## Harissa Spiced Beef Tartare 27

mild harissa | mint yogurt | chickpea tuile

## Charcuterie & Cheese Board 33 / 56

pickled giardiniera | fig jam | grilled sourdough

## Red Snapper Ceviche 21

citrus cured red snapper | strawberry & rhubarb hibiscus sauce | jalapeño

# Entreés

## Steak Frites 60

10oz AAA Alberta striploin | béarnaise sauce | broccolini | side of petites frites

## Roasted Chicken 35

roasted chicken breast | heirloom carrots | mustard jus | fried hen of the wood mushroom | farro

## Israeli Couscous 29

saffron | artichoke | snap peas | heirloom carrot | asparagus | green beans

# Salads

add chicken 16    add shrimp 16    add lobster 35

## Vietnamese Salad 17

crunchy vegetables | red cabbage | peanuts | grapefruit | ginger-rau-ram dressing

## Salad Au Pistou 23

romaine lettuce | caesar dressing | basil pesto | shaved carrots | parmesan | crostini | bacon crisp

## Cobb Salad 32

iceberg lettuce | grilled chicken | blue cheese | bacon lardon | eggs | tomatoes | avocado | herbs ranch dressing

## Mixed Green Salad 17

mixed greens | carrots | cherry tomatoes | radish | lemon vinaigrette

# Fresh Pressed

## Four The Green 12

kale | green apple | cucumber | celery | lemon | ginger

## Four The Energy 12

mango | banana | pineapple

## Four The Bones 12

oat milk | cocoa | banana | dates | cinnamon | hemp hearts

## Four The Mind 12

beet | apple | carrot | lemon | ginger

# Raw Bar

## Fresh Oysters 28/48

half dozen or full dozen od canadian oysters | mignonette | lemon | horseradish

## Seafood Tower 150

dozen of canadian oysters | shrimps | crab claw | lobster | hamachi | d|bar hot sauce | cocktail sauce | champagne mignonette | fresh horseradish

## Caviar by Maison Kaviari

Baeri 50g - 265    Kristal 50g - 300

crème fraîche | potato blinis | traditional garnishes

# Truffle Cocktails

## Truffle Caesar 25

tito's vodka | walter caesar mix | truffle infusion | lime | horseradish

## Truffle Bellini 26

prosecco | peach nectar | | truffle foam

# Truffle Brunch

add 1g fresh australian périgord 8

## Truffle Frites 20

truffle vinaigrette | truffle aioli | parmesan cheese | chives

## Tuna Tartare 33

preserved lemon | pickled shallots | whipped horseradish cream | fresh truffle

## Cheese & Truffle Stuffed Pita 25

baked eggs | truffle mix | house made marinara

## Omelette Aux Truffles 28

goat cheese | shaved truffle | side salad

## Scrambled Eggs & Truffle On Toast 30

grilled sour dough bread | crème fraîche | chives | truffle butter

## d|Burger 35

top sirloin | caramelized onions | tomato | morbier cheese | house sauce | grilled mushrooms | shaved truffle

add bacon 4    add egg 4

## Truffle Grilled Cheese 33

pain de mie | smoked cheddar | truffle aioli | shaved truffle | choice of fries or salad

## Steak & Eggs 60

6oz prime striploin | fries | béarnaise sauce | side salad | truffle slices

## Grilled Peach Tartine 24

sour dough bread | sheep's cheese | balsamic glaze | grilled peaches | peach ribbons | yuzu marmalade | crispy rosemary | paper-thin truffle slivers

## Pistachio & Black Truffle Cruffin 18

flaky croissant pastry | pistachio cream | shaved truffle

# Desserts

## **Peach & Elderflower Sundae 14**

blood peach sorbet | bergamot jelly | elderflower roasted peach |  
flax seeds tuile

*recommended pairing:  
2019, Henry of Pelham, Late Harvest Vidal Special Select,  
Ontario VQA 2oz | 19*

## **La Crème Au Chocolat 14**

chocolate cremeux | bourbon cherries | cocoa crumble | salted  
caramel chantilly

*recommended pairing:  
Forty Creek, Copper Pot Canadian Whiskey 1oz | 10*

## **Strawberry & Basil Tart 13**

strawberry & ruby ganache | basil gel | strawberry sorbet

*recommended pairing:  
2019, Two Sisters, Riesling, Niagara Escarpment 5oz | 16*

## **Dulce de Leche Cake 13**

tres leche sponge | dulce de leche whip ganache | lime zest |  
salted caramel pearls | edible flower | dulcely chocolate

*recommended pairing:  
JC Reserva de La Familia Extra Añejo Tequila 1oz | 38*

## **Ice Cream & Sorbet 4**

per scoop

*please ask your server for our selection of flavors*