

CHEF'S

TASTING MENU

HAIDA GWAI ALBACORE TUNA

Sumac & Coriander

Cucumber & Fennel Broth

Sea Buckthorn, Pickled Ontario Ramps



ROOTS & REGENERATE SUNCHOKE

Brown Butter Crumb

Sunflower Shoots



FOGO ISLAND SCALLOP

Cauliflower & Hazelnut Tortellini

Onion Soubise, Black Garlic



TOP GRASS BEEF RIBEYE

24 Hour Braised Rib Cap

Confit Lobster Mushroom

Puffed Red Fife



FENNEL PANNA COTTA

Fermented Apple Caramel

Fennel Sorbet

Brown Butter Crumble



\$105 Per Person

Substitutions Politely Declined

Whole Table Participation Required

Optional Wine Pairings Available

RIVER CAFÉ
PRINCE'S ISLAND PARK

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