

# THE LIVING ROOM

## plates

### small plates

<b>FRESH OYSTERS</b>	4
minimum 6 per order, horseradish, mignonette, Tabasco	
<b>SOURDOUGH FOCACCIA (v)</b>	6
daily house made bread	
<b>LR BEEF TARTARE (gf/df)</b>	24
tenderloin, capers, gherkins, shallots, Dijon, gaufrette	
<b>BRUSCHETTA (v)</b>	16
roasted Roma tomatoes, stracciatella, pesto, manchego	
<b>MOULES - FRITES (gf)</b>	24
1lb P.E.I. mussels, white wine butter sauce, Grana Padano fries, smoked tobiko aioli	
<b>WILD MUSHROOM PIEROGI (v)</b>	17
smoked sour cream, charred shallot, pancetta	
<b>BROCCOLI SALAD (v)</b>	16
preserved lemon buttermilk dressing, whipped goat cheese, toasted oats, sunflower seeds	
<b>BEET CARPACCIO (v)</b>	17
roasted local beets, green goddess dressing, pickled squash, candied pecan, sous vide egg yolk	
<b>PANZANELLA SALAD (v)</b>	17
Heirloom tomato, house sourdough, fior di latte, vinaigrette	
<b>CHARCUTERIE &amp; CHEESE</b>	44
local cured meats & assorted cheese, house crackers, pickles, spiced nuts	
<b><u>cheese fondue (for 2)</u></b>	
<b>6 YEAR OLD WHITE CHEDDAR, TOASTED BAGUETTE, TRUFFLE OIL</b>	35
<b>POTATO WEDGES</b>	10
<b>SEASONAL VEGETABLES</b>	10
<b>CHORIZO SAUSAGE</b>	12
<b>CHICKEN THIGHS</b>	12
<b>PORK BELLY</b>	12
<b>GRILLED PRAWNS</b>	14
<b>PETITE TENDERLOIN</b>	14

### hand made pasta

<b>BEEF CHEEK AGNOLOTTI</b>	28
artichoke purée, pesto, raisins	
<b>WILD MUSHROOM LASAGNA</b>	26
Lion's Mane bolognese, herb ricotta, Grana Padano, seared mushrooms	
<b>SPINACH &amp; RICOTTA RAVIOLI</b>	24
truffle beurre blanc, prosciutto, truffle	
<b>SPAGHETTI VONGOLE</b>	26
Manila clams, smoked oyster, capers, white wine sauce	
<b><u>main plates</u></b>	
<b>ROASTED ACORN SQUASH (gf,df,v)</b>	24
Tuscan bean purée, toasted walnuts, roasted pepper, pickled shallot	
<b>SMOKED PORK CHOP (gf)</b>	33
romesco polenta, brussels sprout, jus	
<b>CORNISH HEN</b>	32
hand rolled cavatelli, minestrone broth, green bean, baby carrot, kidney bean, Grana Padano	
<b>GRILLED ARCTIC CHAR (gf,df)</b>	38
succotash, chili tomato emulsion, herb salad	
<b>12oz RIBEYE (gf)</b>	54
sauce au poivre, crispy potato wedges, fire roasted sweet peppers	

### sweet plates

<b>CHOCOLATE FONDUE (for 2)</b>	20
dark chocolate ganache, fresh fruit, pastries	
<b>CHEF'S CHOICE CRÈME BRÛLÉE</b>	13
limited feature flavours	
<b>BANANA CHEESECAKE</b>	13
spiced rum caramel, toasted meringue, banana chips	
<b>ICE CREAM or SORBET</b>	10
rotating selections	