

VALENTINE'S PRIX FIXE

\$89 PER PERSON

FIRST COURSE

BURRATA

TURKISH PISTACHIO, POMEGRANATE,
CARAMELIZED HONEY, PITA CRISP

OR

JUMBO SHRIMP COCKTAIL

MARIE-ROSE SAUCE, LEMON,
CRUSHED ICE | THREE PIECES

OR

BEEF CARPACCIO

BOMBA AÏOLI, CRISPY CAPER,
PICKLED HONEY MUSHROOM, FOCACCIA CROUTON

OR

WINTER GREENS

POACHED PEAR, FENNEL, CANDIED PECAN,
PICKLED RED ONION, HONEY APRICOT VINAIGRETTE

OR

BEETS & RADICCHIO

WALNUT BUTTER, WILD LINGONBERRY,
RICOTTA SALATA

SECOND COURSE

8oz STRIPLOIN

WHIPPED POTATO, ZA'ATAR-GLAZED HEIRLOOM CARROT,
HERB BUTTER, PEPPERCORN JUS

UPGRADE TO 20oz BONE-IN RIBEYE | FOR TWO

OR

ROASTED HALF CORNISH HEN

FOIE GRAS BUTTER, CRISPY PUMPKIN GNOCCHI,
BRUSSELS SPROUT

OR

NOVA SCOTIA LOBSTER LINGUINE

FARM PESTO, PECORINO, KALE

OR

ONTARIO STEELHEAD TROUT

AJI VERDE, BLACK KALE, BROWN BUTTER, LIME

OR

RICOTTA RAVIOLI

TRUFFLE, ROASTED HEN-OF-THE-WOODS MUSHROOM,
PORCINI CREAM

OR

ROASTED CAULIFLOWER

SUNFLOWER SEED BUTTER, CHILI GARLIC OIL,
BLISTERED TOMATO, CHIMICHURRI

THIRD COURSE

HAZELNUT CHOCOLATE 'ROCHER'

HAZELNUT DACQUOISE, MILK CHOCOLATE PRALINE MOUSSE,
GIANDUJA GANACHE, CHOCOLATE HAZELNUT CRUNCH,
SALTED CARAMEL | FOR TWO

OR

PISTACHIO BAKLAVA

LEMON CHIFFON, MASCARPONE, PHYLLO CRISP, HONEY

OR

APPLE CARAMEL CRUMBLE

CINNAMON, PECAN STREUSEL, SALTED CARAMEL,
VANILLA GELATO

OR

LEMON POSSET

BLOOD ORANGE, SABLE COOKIE

ENHANCEMENTS

WARM BUTTERED NOVA SCOTIA LOBSTER | 36

SEARED QUÉBEC FOIE GRAS ESCALOPE | 29

FRESH-SHAVED PERIGORD TRUFFLE | 20

FEATURE BEVERAGES

BLUSHING BUBBLES

CHAMBORD, SPARKLING WINE, ROSEMARY,
PEPPERCORN, LEMON (4 OZ) | 19

CHERRY KISS

LIME, CINNAMON, EGG WHITE | 13

À LA CARTE

LET'S CELEBRATE

OYSTERS + BUBBLES

TWO GLASSES VILLA FOLINI NV 'BLANC DE BLANCS'
(GLERA, PINOT BIANCO) ITALY | 5oz

6 PIECES | 50

12 PIECES | 70

DIPS

ALL DIPS SERVED WITH HOUSE-MADE PITA

WHIPPED FETA

HARISSA, CRISPY FARRO, DATE SYRUP | 14

CASHEW & WHITE BEAN HUMMUS

BASIL PISTOU, PECORINO, ROSEMARY | 14

HERBED TAHINI & LABNEH DIP

CILANTRO, GRILLED SCALLION, CHILI,
TOASTED SESAME | 14

ENJOY ALL THREE | 32

APPETIZERS

BREAD & BUTTER | 8

FRESH SHUCKED OYSTERS

MIGNONETTE, HORSERADISH, LEMON | 26/HALF DOZEN

CRISPY CALAMARI

JALAPEÑO, ZUCCHINI, ISABELLE HOT SAUCE,
PRESERVED LEMON AÏOLI | 22

MUSSELS

WHITE WINE, CREAM, PARSLEY, SOURDOUGH | 24

WINTER GREENS

POACHED PEAR, FENNEL, PICKLED RED ONION,
CANDIED PECAN, HONEY APRICOT VINAIGRETTE | 19

DELICATA SQUASH SALAD

QUINOA TABOULI, ARUGULA, MACEDONIAN FETA,
POMEGRANATE, MAPLE TAHINI | 22



À LA CARTE

MAINS

ROASTED CAULIFLOWER

SUNFLOWER SEED BUTTER, CHILI GARLIC OIL,
BLISTERED TOMATO, CHIMICHURRI | 29

ONTARIO STEELHEAD TROUT

AJI VERDE, BLACK KALE, BROWN BUTTER, LIME | 34

ISABELLE BURGER

AGED CHEDDAR, LETTUCE, TOMATO, ONION, PICKLE,
GARLIC AÏOLI, FRIES | 28

ADD BACON | 4

PASTA

NOVA SCOTIA LOBSTER LINGUINE

FARM PESTO, PECORINO, KALE | 44

GNOCCHI & BURRATA

POMODORO, CHERRY TOMATO CONFIT, BASIL | 32

OFF THE GRILL

8oz TENDERLOIN

ROASTED MUSHROOM, HERBED BUTTER, BEEF JUS | 64

BRAISED LAMB SHANK

CREAMY POLENTA, FETA, CAPER, MUSTARD | 48

SIDES

BROCCOLINI

GARLIC CHILI OIL, GRILLED LEMON | 14

SMASHED POTATOES

BROWN BUTTER, ROSEMARY | 14

BRUSSELS SPROUTS

MUSTARD, HONEY | 14

FRIES

GARLIC AÏOLI | 12

