

# L'OUVRIER

dinner

aaa ontario steak tartare, aioli, potato chips, monforte 'salers' cheddar, kozlik's mustard, herbs \$14

b.c. tuna tartare, nori, soy glaze, spicy mayo, sesame crisps, chili, cucumbers, potato chips \$14

half dozen east coast oysters, verjus, mignonette, house red chili sauce \$16

hillside gardens beets, hazelnut sand, warner's farm macintosh apple, arugula, hewitts yogurt dressing \$11

green kale, blyth farm goat gouda, radish, sunflower seeds, cucumber, dried cranberries, cider vinaigrette \$11

asparagus, tarragon-caper dressing, raw mushrooms, pickled shallot, herbs \$11

'aaa' ontario beef burger, bright aged white cheddar, house bacon jam & brioche bun, fries \$18

ricotta and wild greens agnolotti, seeds, herbs, preserved lemon, hewitt's dairy cream \$18

b.c. albacore tuna tataki, cucumber yogurt, fried potato, sovereign farms tomato, grilled lemon, romesco \$21

8 oz 'aaa' ontario striploin, aliston creamery butter, fries, aioli \$24

3 course prix fixe available \$35/person

6 course tasting menu available \$50/person

wine pairings with tasting \$40/person (4, 3oz glasses + digestif)