

OPUS

RESTAURANT ON PRINCE ARTHUR

Selection of caviars with blini and accoutrements	
Artisanal lettuces with apple, candied oats and Verjus	19
Tequila lime risotto with steamed spiny lobster and tajin	36
Roasted cauliflower and halibut cheeks with capers and Marcona	32
Pork tortellini and bay scallops with squash and scallion	32
Venison tartare with roasted parsnip, pear and sea buckthorn	29
Ravioli vongole in caviar crema with king crab	45
Seared foie gras on maple glazed apples and cassis	33



Canadian prime striploin and salsify with maitake marmalade and roasted onion	85
Fogo Island cod with celeriac, Savoy cabbage and black truffle cream	65
Ontario lamb rack with roast heart of palm, fermented garlic and pistachio	84
Grouper and Swiss chards with creamy polenta and oxtail jus	60
Veal tenderloin and foie gras with turnip, spinach and champagne	73
Iberico pork chop and sunchoke with black walnut and beet jus	68
Red deer venison rack with squash seed quinoa, huitlecoche and jalapeno jus	70



Fried celeriac with orange and watercress	15
Crispy Brussel sprouts and sesame vinaigrette	15
Ginger and green chili broccoli with pepitas	15

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Red wine poached pear
with maple mascarpone, candied walnuts and rhubarb
\$17.00

Caramelized banana and rum cake with lime, oats and vanilla custard
\$17.00

Orange cheesecake
with graham crumble and whipped honey
\$17.00

Cocoa butter crème brulee and raspberry compote
with white chocolate ice cream and candied cashew
\$17.00

Chocolate coffee cake with cherry and candied cocoa nibs
\$17.00

Selection of sorbets and ice creams
\$17.00

Selection of cheese with honey
\$27.00