

OPUS

RESTAURANT ON PRINCE ARTHUR

Selection of caviars with blini and accoutrements	
Half-dozen oysters with red wine shallot mignonette	26
Artisanal lettuces with heirloom tomato and cucumber vinaigrette	22
Ricotta gnudi with mushrooms and Parmesan	25
Italian burrata with avocado salsa and saffron garlic	28
Grilled octopus and potatoes with romesco	29
Seared foie gras on maple glazed apples and cassis	32



Canadian prime striploin with panisse, braised pearl onions and red wine	85
Ontario lamb rack on sweetbread risotto with salsify and mint	75
Roast poussin and langoustine with roasted maitake, watercress and shellfish emulsion	50
Champagne-poached turbot and Venere polenta with summer squash and salsa verde	65
Iberico pork chop on green cassoulet with oregano	63
Sockeye salmon on leek and potato with sorrel velouté	60
Roast elk and artichokes with roasted pineapple and caramelized ginger	80



Crispy Brussels sprouts with sesame chili vinaigrette	14
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Vanilla crème brûlée with berries and biscotti	17
Chocolate praline bar	17
Cinnamon beignets with lemon curd and blueberries	17
Selection of cheeses with honey	27