

restaurant week
january 22nd to january 28th
extended to february 1st

\$30 bottles of white,
red or sparkling
\$10 chef's signature drinks

maple ave restaurant
3 course dinner \$35

first

empanada

roasted free range chicken, mixed greens, pimenton

crispy broccoli

pickled raisins, caraway, herbed yogurt

smoked beet soup[^]

applewood bacon, crème fraiche

barsotto

barley cooked risotto style, crispy shiitake, cultured garlic butter

pork belly and octopus[^]

braised polyface belly, marinated egg, taggiasca olive, umami vinaigrette

creamy potato cake[^]

flying fish roe, horseradish crème fraiche

asian pear salad[^]

mesclun, hazelnuts, savory vanilla vinaigrette

to share

house spreads[^] (12\$ add on)

chicken liver mousse, bacon jam, herb ricotta, pork rillettes, black currant, accoutrements, crostini

second

PEI mussels[^]

black forest ham, caramelized onions, smoked tomato broth, herbs, baguette

arctic char fillet

rye panzanella, jacon's cattle beans, saffron aioli

pork confit steak[^]

brown butter sweet potato, eggplant caponata, parsley chimi churri

beet gnocchi

wild mushrooms, squash emulsion, almond basil pesto, manchego

juniper braised beef cheek

creamy semolina, marinated gold beets, winter radish, red wine demi

third

fried apple pie

warm dulce de leche, lavender honey, cinnamon sugar, vanilla bean ice cream

brownie bread pudding

chocolate infused baguette, vanilla bean ice cream, coffee sauce

honey layer cake

cinnamon, allspice and caramelized honey, whipped sour cream

yuzu crème brulee[^]

japanese citrus infused custard, turbinado sugar crust, candied orange

salted caramel tart

blood orange reduction, orange segments

[^]may be made gluten free

Chef Justé Židelyté