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TASTE OF
Shangri-La

1 - 31 October

MENU

LUNCH

CAD 35 per person for two courses | CAD 48 per person for three courses
Optional Wine Pairing: CAD 25 (two courses) | CAD 35 (three courses)

APPETIZER CHOICE OF

Caramelized Cauliflower Soup (P, N)

Cookstown Farms Cauliflower Variations, Prosciutto di Parma, Brodflour Sourdough Crouton, Toasted Hazelnuts

Chenin Blanc – Anne de Joyeuse - Languedoc Roussillon, France

Fresh and expressive Chenin Blanc with aromas of ripe pear, green apple and white flowers. The palate is crisp and well-balanced, showing vibrant acidity, subtle citrus notes, and a clean mineral finish.

Poached Pear Salad (V, N)

White Wine Poached Bosc Pear, Ohme Farms Chicory, Whipped Gorgonzola Dolce, Roof Top B-wall Honey, Walnut

Sauvignon Blanc – Antonutti - Friuli Venezia Giulia, Italia

Elegant and aromatic Sauvignon Blanc featuring notes of elderflower, grapefruit, passion fruit and fresh herbs. Light to medium-bodied, with lively acidity and a refreshing, persistent finish.

Duck Terrine (A)

Duck Confit, Ontario Cider Gel, Warner Farms Apple Butter, House-made Focaccia

Baco Noir – Henry of Pelham - Niagara, Canada

Medium to full-bodied red wine with intense aromas of black cherry, blackberry and plum, complemented by hints of spice and smoke. Smooth tannins and balanced acidity lead to a rich, fruit-driven finish.

DESSERT CHOICE OF

Pumpkin Chai Torte (N)

Chai Tea Mousse, Sicilian Pistachio, Salted Caramel

ENTRÉE CHOICE OF

Roasted Beet Ravioli (V)

House-made Stuffed Pasta, Cookstown Beets, Hewits Dairy Goats Ricotta, Candy Cane Beets, Orange Beurre Blanc, Tarragon Pangrattato

Etna Rosato – Tornatore - Sicily, Italy

Refined rosé produced from Nerello Mascalese grown on the volcanic slopes of Mount Etna. Delicate aromas of wild berries, pomegranate and floral notes are supported by crisp acidity and distinctive mineral character.

East Coast Canadian Seafood Risotto (S, A)

Fogo Island Shrimp, Little Neck Clams, Bay Scallops, Niagara White Wine, Pickled Mustard Greens, Sweet Drop Peppers

Grillo – Baglio di Grisi - Sicily, Italy

A vibrant Sicilian white displaying aromas of citrus, peach and Mediterranean herbs. Fresh and well-structured on the palate, with bright acidity, mineral nuances and a long, refreshing finish.

Porchetta (P)

Roasted Pork Belly, Ontario Quince Mostarda, Polenta Cake, Brussels Sprouts, Cookstown Squash Puree, Ontario Cider Pork Jus

Rioja Alavesa – Bideona - Rioja, Spain

Elegant Rioja red with aromas of red berries, black cherry and subtle oak spice. Medium-bodied and well-balanced, offering silky tannins, fresh acidity and a long, harmonious finish.

Chestnut Tiramisu (N)

Chestnut Cream, Vanilla Mousse, Poached Forelle Pear

Pricing excludes taxes and service charges.

V – Vegetarian | GF – Gluten Free | N – Nuts | P – Pork | A – Alcohol | S – Shellfish

Please let our colleagues know if you have any food allergies or special dietary requirements.

Our produce and cuisine are 'Rooted in Nature,' 🌱 featuring the finest local and seasonal ingredients.

DINNER

CAD 65 per person for two courses | CAD 79 per person for three courses
Optional Wine Pairing: CAD 35 (two courses) | CAD 45 (three courses)

APPETIZER CHOICE OF

Caramelized Cauliflower Soup (P, N)

Cookstown Farms Cauliflower Variations, Prosciutto di Parma, Brodflour Sourdough Crouton, Toasted Hazelnuts

Chenin Blanc – Anne de Joyeuse - Languedoc Roussillon, France

Fresh and expressive Chenin Blanc with aromas of ripe pear, green apple and white flowers. The palate is crisp and well-balanced, showing vibrant acidity, subtle citrus notes, and a clean mineral finish.

Poached Pear Salad (V, N)

White Wine Poached Bosc Pear, Ohme Farms Chicory, Whipped Gorgonzola Dolce, Roof Top B-wall Honey, Walnut

Sauvignon Blanc – Antonutti - Friuli Venezia Giulia, Italia

Elegant and aromatic Sauvignon Blanc featuring notes of elderflower, grapefruit, passion fruit and fresh herbs. Light to medium-bodied, with lively acidity and a refreshing, persistent finish.

Crispy Pork Belly (P)

Creamy Polenta, Ontario Quince Mostarda, Pickled Squash, Brussels Sprouts, Ontario Cider Pork Jus

Pinot Noir – Roche de Bellene - Burgundy, France

Classic Burgundy Pinot Noir with delicate aromas of cherry, raspberry and violet, complemented by earthy undertones. Silky texture, fine tannins, and vibrant acidity create a complex and elegant palate.

DESSERT CHOICE OF

Pumpkin Chai Torte (N)

Chai Tea Mousse, Sicilian Pistachio, Salted Caramel

ENTRÉE CHOICE OF

Roasted Beet Ravioli (V)

House-made Stuffed Pasta, Cookstown Beets, Hewits Dairy Goats Ricotta, Candy Cane Beets, Orange Beurre Blanc, Tarragon Pangrattato

Etna Rosato – Tornatore - Sicily, Italy

Refined rosé produced from Nerello Mascalese grown on the volcanic slopes of Mount Etna. Delicate aromas of wild berries, pomegranate and floral notes are supported by crisp acidity and distinctive mineral character.

Dry Aged Duck Breast (N, A)

Farro and Pistachio Succotash, Barolo-Poached Fig, Ohme Farms Savoy Cabbage

Rioja Alavesa – Bideona - Rioja, Spain

Elegant Rioja red with aromas of red berries, black cherry and subtle oak spice. Medium-bodied and well-balanced, offering silky tannins, fresh acidity and a long, harmonious finish.

Cape D'Or Salmon (S, A)

Butter Poached Salmon, Squid Ink Foam, Salmon Mousse Stuffed Pasta, Mustard Greens, Fire Roasted Peppers

Grillo – Baglio di Grisi - Sicily, Italy

A vibrant Sicilian white displaying aromas of citrus, peach and Mediterranean herbs. Fresh and well-structured on the palate, with bright acidity, mineral nuances and a long, refreshing finish.

Chestnut Tiramisu (N)

Chestnut Cream, Vanilla Mousse, Poached Forelle Pear

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