

The BRUCE Hotel

new canadiana

*We invite you to join us on a culinary journey – deeply rooted in our rich heritage,
and steeped in the consciousness of tomorrow.*

tasting menus

FLORA CANADIANA

*an entirely plant-based menu highlighting
a diverse selection of local produce, nuts, and dairy*

FAUNA CANADIANA

*an ethical exploration of pasture-raised proteins,
sustainable seafood, and organic foraged fare*

six courses; \$95 per person;
wine pairings \$55; non-alcoholic pairings \$35
participation of entire table is requested

prix fixe

your choice of one appetizer, one main and one dessert
\$80 per person

Executive Chef	Arron Carley
Chef de Cuisine	Gilad Rozenberg
Forager	Phil Phillips

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appetizers

FOREST & FIELDS	19	ELK TARTARE	23
selections from the garden, wild greens, fermented and preserved foraged goods		Saskatoon berries, currants, daisy capers, pemmican crème fraîche, sunchoke crisps	
ONTARIO LAMB TERRINE	22	PEI ROCK CRAB	23
hemp seed, baby basil, puffed barley, stinging nettle purée, rhubarb		sea asparagus, sea buckthorn, toasted dulse, nasturtium, wild violet gel	
FERMENTED GRAINS	19	ASPARAGUS	21
celery purée, charred pearl onions, mead reduction, toasted seeds, blue cheese		local asparagus, Acadian caviar, egg yolk emulsion, coltsfoot vinaigrette, brown butter sponge	



entrées

DRY AGED BEEF RIBEYE	49	GLAZED PHEASANT	47
pave frites, Swiss chard, black garlic, miatake mushrooms, spruce jus		breast & ballontine, poached turnip, radish purée, beluga lentils, yellow birch	
ORGANIC BEET	34	BERKSHIRE PORK	47
roasted beets, charcoal fired carrots, beet kvass, smoked carrot purée, crispy lichen		loin & crispy confit belly, apple molasses, ramp, grilled fiddleheads, Ontario peanuts	
BC SABLEFISH	48	QUEBEC VENISON	49
Canadian rice amazake, wild rice miso, wild mushrooms, pickled cattail, spring pea		shortloin, smoked tongue, rye kernals, smoked onions, mustard, sassafras	