

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**

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appetizers

BISON TARTARE	18	DUCK & FOIE GRAS TERRINE	19
Grilled spelt, fermented currants, black garlic, grape capers, cured egg yolk		Pinot cherry butter, preserved cherries, daisy buds, salted peanut brittle, wine toast	
ORGANIC BEETS	15	WINTER ROOTS TART	16
Cider poached beets, dill + hemp seed pesto, Nordic whey cheese, pickled ramps		Roasted carrot puree, poached salsify root, sherry vinaigrette, black walnut	
HAIDA GWAI ALBACORE TUNA	18		
Amazake wild rice, local ginger, sea buckthorn + verbena mayonnaise, seaweed			



entrées

QUEBEC VENISON	39	DUCK + PORK	39
charred apple, celeriac puree, roasted celeriac, reindeer moss, apple molasses		duck breast, crispy pork, leek, grilled turnip, baby kale, preserved apricot	
TOP MEADOW FARMS BEEF	39	SQUASH TAGLIOLINI	28
striploin, braised shortrib + onion marmalade, potato rösti, cipolini onion, onion jus		organic winter squash, Ontario heartnuts, fresh cheese, sage, brown butter	
IVORY SALMON	39		
caramelized parsnip, wild rice miso, maitake mushrooms, whimsy jus			