

# 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**

# The BRUCE Hotel

## appetizers

<b>CHARCOAL GRILLED GIANT OCTOPUS</b>	23	<b>ONTARIO LAMB TARTARE</b>	22
smoked new potatoes, sea buckthorn, sea asparagus, wild garlic		black garlic vinaigrette, Ontario peanuts, cured egg yolk, sunchoke chips	
<b>BEETROOT &amp; BRIE</b>	19	<b>GAME BIRD TERRINE</b>	21
poached baby beets, cider vinegar, brie cream, heart nut, lemon verbena		ver jus gel, sweet carrot, ox eye daisy, mustard, black walnut, grape toast	
<b>SUMMER TART</b>	19	<b>HAIDA GWAI ALBACORE TUNA</b>	23
heirloom tomatoes, summer squash, basil, hemp seed, thick yoghurt, pickled shallots		pickled cucumber, Ontario sake, wild rice, nasturtium, dulse emulsion	



## entrées

<b>IVORY SALMON</b>	48	<b>GRILLED BISON</b>	48
heirloom legumes, kelp broth, sea weed, shiitake mushrooms, beluga lentils		fermented wheat kernels, Saskatoon berry, hay-fired maitake mushrooms, spruce jus	
<b>IRON AGE PORK</b>	48	<b>TOP MEADOW BEEF STRIPLOIN</b>	47
loin, crisp belly, coal-fired carrots, barley, cherry and apple molasses purée, cider jus		pomme pave, roasted onion purée, cippolini onions, kale, green alder jus	
<b>AGED DUCK</b>	47	<b>ORGANIC CAULIFLOWER</b>	32
breast, amamake wild rice, poached turnip, Swiss chard, miso, wild ginger glaze		roasted & purée cauliflower, toasted seed porridge, grilled pearl onions, Celtic blue cheese, lovage	