



TABLE 17

DINNER MENU A - \$48.00 PP ++

APPETIZERS

(choice of)

SEASONAL SOUP

made from the best ingredients our farmer partners have to offer

or

SPRING SALAD

first of the season greens, pickled shallot petals, fiddleheads, white miso dressing

MAINS

(choice of)

PATAGONIA POLLO

chicken roasted on the bone with capers, fennel & lemon confit, served with kale & potato purée

or

STEELHEAD SALMON

celeriac remoulade, roasted radishes & wilted greens

or

PASTA E CECE

hand rolled trofie, slow cooked chickpeas, roasted pearl onions, sage & Matt's mad spice

TO FINISH

STICKY TOFFEE PUDDING

rum caramel, candied walnuts

TABLE 17
782 QUEEN ST EAST
416 519 1851



TABLE 17

DINNER MENU B - \$54.00 PP ++

APPETIZERS

(choice of)

SEASONAL SOUP

made from the best ingredients our farmer partners have to offer

or

KALE SALAD

citrus, shaved fennel & citrus vinaigrette

MAINS

(choice of)

BRAISED LAMB SHANK

saffron farrotto, confit pearl onions, baby carrots & lemon gremolata

or

PACIFIC LING COD

Cannellini bean & chorizo ragout, fresh herb pistou

or

PASTA E CECE

hand rolled trofie, slow cooked chickpeas, roasted pearl onions, sage & Matt's mad spice

TO FINISH

ALMOND PANNA COTTA

cherry jam, candied ginger, toasted graham crumb,

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TABLE 17

DINNER MENU C -\$58.00 PP ++

APPETIZERS

(choice of)

BEEF CARPACCIO

sweet potato purée, chili popcorn, pickled tomatillos, cilantro salsa

or

CARROT SALAD

mozzarella di bufala, carrot purée, sea asparagus, Marcona almond crunch

MAINS

(choice of)

BRAISED BEEF SHORT RIBS

confit cipollini onion, baby carrots, parsley & parsnip purée

or

SEA SCALLOPS

squash purée, salsify & chorizo

or

PASTA E CECE

hand rolled trofie, slow cooked chickpeas, roasted pearl onions, sage & Matt's mad spice

TO FINISH

FLOURLESS CHOCOLATE TORTE

hazelnuts, chocolate ganache

or

ALMOND PANNA COTTA

cherry jam, candied ginger, toasted graham crumb

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TABLE 17

DINNER MENU FAMILY STYLE - \$58.00 PP ++

TO START

BACCALA FRITTI
crispy fried salt cod & potato balls with basil mayo

SALUMI BOARD
a selection of artisanal cured meats

CARROT SALAD
mozzarella di bufala, carrot purée, sea asparagus, Marcona almond crunch

POLENTA
soft & creamy with slow cooked sugo

MAINS

BRAISED BEEF SHORT RIBS
parsley & parsnip purée

STEELHEAD TROUT
cooked en pappillote with fresh herbs & preserved lemon

KALE SALAD
citrus, shaved fennel, citrus vinaigrette

HARICOTS VERTS
hazelnut dressing

HUNTER'S MASH
fingerling potatoes fork mashed with olive oil & fresh herbs

TO FINISH

DARK CHOCOLATE TORTE
hazelnuts, chocolate ganache

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