

apps

THE ALWAYS VEGETARIAN SOUP OF THE DAY	seasonal	9.
SPICY GREENS	dill, compressed cucumber, grapes, fennel, buttermilk dressing	13.
CAESAR SALAD	anchovies, pancetta, croutons, grana padano	13.
BEET SALAD	mustard seeds, watercress, mountainoak gold, caraway dressing	14.
HOUSEMADE RICOTTA	watermelon, cucumber, tomato, mint, charred jalapeño dressing	15.
MACKEREL ESCABECHE	sea asparagus, fennel, beets, shallots, carrots, cucumber	17.
BISON TARTARE	kozlik's mustard, cured egg yolk, focaccia crostini	19.
ESCARGOT + ROASTED BONE MARROW	gremolata, onion stew, gruyère, sourdough bread	19.
OCTOPUS + 'NDUJA TARTINE	piquillo peppers, olives, black garlic, chermoula, frisée	19.
HAMACHI CRUDO	coconut, citrus, ginger, cilantro, chilies, taro	19.

FOR THE TABLE

WARM MARINATED OLIVES	garlic, rosemary, orange	8.
EDAMAME	lime salt, chili oil	8.
LUMA MIXED NUTS	salty, sweet, smoky, spicy	8.

LUMA BREADS BY O&B ARTISAN BAKERY

please inform us of any allergies. we will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

mains

CHEF'S DAILY BRAINSTORM		MP.
ROASTED EGGPLANT	tomato stew, pine nuts, fregola, mint, yoghurt	22.
ROAST CHICKEN	buttermilk potato purée, green bean slaw, bacon, chicken crackling	26.
FLAT IRON STEAK	grilled asparagus, wild mushrooms, zucchini, new potatoes	31.
QUEBEC LAU LAU PORK CHOP	mustard greens, wild rice, edamame, pineapple	32.
SMOKED KING COLE DUCK BREAST	rhubarb, shallots, spinach, sesame, scallion pancake, jus	34.
ONTARIO LAMB	carrots, lentils, carrot top pesto, grilled scallions, black garlic	36.
BLACK TIGER SHRIMP TAGLIATELLE	chilies, lemon, butter, parmesan breadcrumbs	30.
SEARED COD	shrimp dumplings, tomato fumet, spring vegetables, basil	32.
ROASTED BRANZINO	snap and snow peas, espelette peppers, peanuts, pea shoots	34.
EAST COAST SCALLOPS	bacon polenta, tomato, fennel, sorrel, foraged vegetable pesto	39.

EXTRAS

TRUFFLE PARMESAN FRIES	9.
NORTHERN WOODS MUSHROOMS	8.
GRILLED ASPARAGUS	9.