

The BRUCE Hotel

new canadiana

“Looking into our past, and understanding our roots as well as looking forward into the undiscovered wilderness of our nation we will forge New Canadian Cuisine”.

We invite you to join us on a culinary journey – deeply rooted in our rich heritage, and steeped in the consciousness of tomorrow. New Canadiana uses only ingredients found in the Ontario province. Enhanced by produce from our own farm and gardens, Chef Arron is bringing the best of Canada to your table with pasture-raised proteins, sustainable seafood, and organic vegetables and foraged fare.

tasting menu

FAUNA CANADIANA

an avant-garde culinary experience

six courses

\$95 per person | wine pairings \$55

participation of entire table is requested

prix fixe

\$75 per person

one appetizer, entrée and dessert

Executive Chef **Arron Carley**

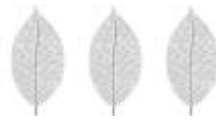
Pastry Chef **Gilad Rozenberg**

Forager **Phil Phillips**

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appetizers

GIANT OCTOPUS	19	BISON TARTARE	19
cider poached beets, wild spiced granola, preserved ginger aioli, sea buckthorn		camelina seed, spruce crème fraîche, black garlic, fingerling chips	
ROASTED CELERIAC	17	DUCK AND FOIE GRAS TERRINE	21
slow butter roasted celeriac, warm barley, apple dye, celtic blue cheese		preserved cherry, grilled wine toast, toasted Ontario peanuts, grape capers	
FALL HARVEST TART	17		
roasted squash, confit sunchoke, black walnut, birch and brown butter vinaigrette			



entrées

IVORY SALMON	42	TOP MEADOW FARMS BEEF	44
roasted carrots, coal fired carrot purée, amazake wild rice, miso		striploin, maitake mushrooms, charred onions, horseradish rösti	
DUCK BREAST	42	HEIRLOOM SQUASH	29
croquette, parsnip purée, pear butter, sweet potato, wild ginger		honey nut and kuri squash, highbush cranberry, spiced millet, Handeck cheese	
VENISON	46		
fermented currants, roasted cabbage, hay smoked cauliflower, juniper jus			