



*Abrielle*

TORONTO

# dinner

## from the sea, raw

OYSTERS 32/64  
east coast, white wine  
mignonette, fermented hot  
sauce

SCALLOP 26  
fennel, orange, puff  
buckwheat, mint

TUNA 24  
yellowfin, horseradish,  
grapes, mint, toasted  
almonds

## CAVIAR BUMP 60

premium kristal sturgeon caviar + taittinger champagne rosé

## along the coast

WHIPPED EGGPLANT 14  
tapenade, lemon, hand made flat bread

PUMPKIN SEED TREMPETTE 14  
roasted red pepper, sesame, hand made flat bread

OLIVES 8  
warm marinated mediterranean olives

FOIE GRAS 18  
brioche, tomato jam, hazelnut

FRIED SMELTS 14  
herb salad, lemon

CROQUETTA 18  
ibérico chorizo, octopus, crème fraîche, pickled  
mushroom

ARROZ CALDOSO 33  
prawn, bomba rice, piquillo pepper, saffron

FRIED EGGPLANT 16  
brown butter honey, goat's yogurt

LAMB RIBS 26  
zucchini yogurt, dehydrated olives, lemon

BURRATA 28  
treviso, chermoula, brown butter honey, mint,  
pistacchio

WAGYU CARPACCIO 29  
charred green onion, pickled shumeji, sourdough,  
grana padano

## from the garden

BEETS 24  
orange dressing, frisée, goat  
cream

ENDIVES 20  
candied walnuts, aged  
manchego, orange & sherry  
vinaigrette

ROASTED CARROTS 16  
ontario heirloom carrots,  
goat's yogurt

PATATAS BRAVAS 16  
confit potatoes, smoked  
paprika, harissa aioli

## from the sea

OCTOPUS 42  
mediterranean octopus, confit potato, romesco

RED SNAPPER 46  
parsley, lemon, nasturtium, pine nuts

WHOLE SEA BREAM 58  
spanish sofrito, lemon, smoked paprika oil

SHRIMP SPAGHETTONI 44  
handmade spaghetti, shrimp broth, prawn crudo,  
kristal caviar

## from the land

LAMB CHOPS 58  
grilled ontario lamb, white bean purée, confit  
heirloom tomatoes, lamb jus

GIANONNE CHICKEN 44  
roasted half, maitake, brown butter jus

RAVIOLI 42  
ricotta, pecorino, truffle jus

NY STEAK 95  
20 oz, prime center cut, parsley, oregano, chili

*the sun that nourishes the seed also  
lights the path of my soul*

CHARRED BROCCOLINI 16  
lemon marmalade, zest