



*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*

FRIED EGGPLANT 16  
*brown butter honey, goat's yogurt*

LAMB RIBS 26  
*ramp pesto, lemon thyme breadcrumbs*

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

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

## from the garden

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

PATATAS BRAVAS 16  
*confit potatoes, smoked  
paprika, harissa aioli*

WHITE ASPARAGUS 24  
*potato foam, horseradish,  
pickled mustard seeds*

ROASTED CARROTS 16  
*ontario heirloom carrots,  
goat's yogurt*

## from the sea

OCTOPUS 42  
*confit potatoes, piquillo peppers, sliced almonds*

RED SNAPPER 46  
*parsley, lemon, nasturtium, pine nuts*

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

ARROZ CALDOSO 40  
*head on black tiger shrimp, bomba rice, piquillo  
pepper, saffron*

## 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*

PRIME RIBEYE 120  
*20oz bone-in prime canadian ribeye, parsley,  
oregano, chili*

CHARRED BROCCOLINI 16  
*lemon marmalade, zest*

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