

GREYSTONES

.....TO SHARE/FOR THE TABLE.....

Sourdough Baguette: Butter with sea salt/house made hummus.	5/8
Marinated Olives: Warm mixed olives, citrus zest, herbs, garlic.	11
East Coast Oysters: 1/2 dozen oysters, red wine mignonette, fresh horseradish, lemon.	27
Calamari Piccolo Fritto: Fennel, scallion, celery hearts, togarashi mayonnaise, lemon.	26

.....SMALL PLATES.....

Butternut Squash Soup: Whipped mascarpone, apple mostarda, toasted hazelnut breadcrumb.	17
Tuna Tartare: Sashimi grade Yellowfin tuna, avocado, coriander, caramelized soy, chili lime sauce, sesame tempura.	28
Romaine Hearts: House smoked bacon, shaved Parmigiano Reggiano, croutons, Caesar dressing.	19
Heirloom Carrots & Beets: Smoked fresh goat cheese, coriander chimichurri, white wine poached honeycrisp apple, spiced walnuts, pomegranate gastrique.	23
Wild Mushrooms on Toast: Mushroom purée, buttermilk ricotta, veal jus.	25
Sea Scallops: Cauliflower, charred leeks, double smoked bacon, saffron vinaigrette.	28/53
Beef Tartare: Prime beef tenderloin, black garlic vinaigrette, 16-month aged Comte cheese, egg yolk gel, crispy shallots, crostini.	28

.....HOUSEMADE PASTA.....

Peppercorn Tagliatelle: Sautéed beef tenderloin, truffled mushrooms, Madeira cream, cracked black peppercorns, herb gruyere crust.	43
Casarecce: Fresh tomato sauce, basil pesto, fine olive oil, Parmigiano Reggiano.	19/27
Cavatelli: Lamb ragu, gaeta olives, ricotta salata, charred orange relish.	25/34
Mafaldine: Snow crab, tomato fondue, capers, basil.	38

.....MAINS.....

Gnocchi Parisienne: Brown butter roasted squash, pulled duck confit, BC chanterelles, sage pesto, duck jus.	27/35
Canadian Prime Beef: Whipped potatoes, sautéed mushrooms, French green beans, red wine jus. 10oz New York Striploin 7oz Filet Mignon	69
Roasted Cauliflower: Spiced honey glazed carrots, parsnip purée, brussels sprouts, pumpkin seed dukkah, coriander chimichurri.	28
Atlantic Halibut: Buttered leeks, confit fingerlings, spinach, BC steelhead caviar, Champagne beurre blanc.	49
Quebec Chicken: Hickory smoked and roasted breast, farro, parsnip purée, butternut squash, brown butter apple cider reduction.	42
Rack of Lamb: Spiced honey glazed carrots, shallots, brussels sprouts, chive whipped potatoes, pumpkin seed dukkha crumb, salsa verde.	65
Braised Beef Short Ribs: Red wine braised, miso celeriac purée, heirloom carrots, sautéed Asian greens, pine nut and pear gremolata, crispy onions.	52
Greystones Burger: Hand cut Canadian prime beef, roasted portobello mushroom, red onion, lettuce, Gruyère cheese, tomato jam, cracked peppercorn mayonnaise, pommes frites. <i>Add House Double Smoked Bacon</i>	30 4
Duck Breast: Buttercup squash purée, dashi braised daikon, maitake mushrooms, potato pavé, togarashi salt, natural jus.	47

.....SIDES.....

Parmigiano Reggiano Frites	12
French Green Beans	12
Whipped Potatoes	11
Sautéed Mixed Mushrooms	15