

THE NEST

- AT STONE EAGLE -

ANTIPASTI

Beluga Caviar Service 285

30g of Beluga Caviar sourced from the Caspian Sea, accompanied by egg yolk, egg white, chives, crème fraîche, shallots, cornichons and traditional blini

The Nest Charcuterie 49

Artisanal cheese, cured meats, marinated olives, house-made focaccia, Two Sisters Vineyards honey

House-made Focaccia 12

Served with red wine whipped butter

Warm Mediterranean Olives & Almonds 12

Short Rib Arancini 27

Valorosso tomato sauce, basil, Parmigiano-Reggiano

Polpette 27

House-made veal meatballs, Valorosso tomato sauce, basil, Parmigiano-Reggiano

Beef Carpaccio 28

Beef tenderloin, arugula, pecorino, truffle oil

Stone Eagle Red

Grana Padano & Prosciutto di Parma Crostata 28

Roasted Estate grapes, fresh Prosciutto di Parma Dop, ricotta, lemon zest, Cabernet Franc Icewine reduction

Eagle Eye

Funghi Salad 30

Oven roasted oyster mushrooms, toasted breadcrumbs, Parmigiano-Reggiano, arugula, balsamic vinaigrette

Eagle Eye

Hamachi Crudo 32

Capers, lemon saffron vinagrette, chilis, radish, basil oil

Stone Eagle Rosé

PRIMI

Lobster Gnocchi 68

Nova Scotia lobster, house-made potato gnocchi, roasted heirloom gem tomatoes, shellfish broth, fried basil

Eagle Eye

Neapolitan Ragú 46

Paccheri, ragu of beef cheek, pork hock and Italian sausage

Stone Eagle Red

Spaghetti 30

Fresh made San Marzano tomato sauce, basil, pecorino

Stone Eagle Red

SECONDI

Prime Beef Tenderloin 76

Sunchoke purée, maitake mushrooms, heirloom carrots, red wine jus

Accompany with Nova Scotia lobster 45

Stone Eagle Red

Ontario Lamb Rack 72

Carrot and ginger purée, roasted eggplant, lamb jus

Stone Eagle Special Selection

Branzino All'Acqua Pazza 54

Crispy skin, cherry tomatoes, olives, fennel salad, olive oil

Eagle Eye | Stone Eagle Rosé

Osso Buco 56

Red wine braised veal shank, creamy polenta, jus

Stone Eagle Red

Organic Roasted Chicken 48

Potato pavé, field mushrooms, spring herb confit garlic jus

Eagle Eye | Stone Eagle Rosé