

Desserts

Sorbet & Gelato 7

daily selection prepared in house

Crème Brûlée 11

delicate egg custard infused with earl grey tea and Madagascar vanilla beans (VG) (GF)

Tiramisu 15

mascarpone zabaione, cookies soaked in espresso and Kahlúa, cocoa (VG)

Ēst Chocolate Cake 15

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Mille-Feuille 15

caramelized puff pastry, white chocolate Chantilly cream, Ontario strawberry preserve (VG)

Tarte Tatin 19

caramelized apples, puff pastry, vanilla ice cream, apple cider caramel (VG)

Hot Beverages

Pluck Tea 4.75

Orange Pekoe, Jasmine Green Tea, Lavender Earl Grey Chai Spice, Georgian Bay Berry (CF), After Dinner Mint (CF) Apple Crumble (CF), Canadian Maple (CF)

Coffee

Espresso 4.50

Americano 5

double espresso over hot water

Latte 5.75

double espresso with steamed milk

Cappuccino 5.75

double espresso with foamed milk

Flavoured Latte 6.25

choice of vanilla, pistachio, caramel or chai

Baileys Coffee 14.75

double espresso with steamed milk, Bailey's liquor 1 oz.

For groups of 6 or more, a 20% gratuity + applicable taxes will be added to the final bill

To ensure a smooth dining experience for all guests, we kindly request that bill splitting is limited to a maximum of four ways. Unfortunately, we are unable to split individual items onto separate bills. We appreciate your understanding and cooperation in adhering to our billing policy.

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@estrestaurant

Tasting Menu

Truffle Burrata

figs, shaved winter truffles, balsamic, honey, grilled focaccia (VG) (GFO)

Charred Octopus

honey glaze, tarragon-yuzu seedling salad, yuzu caviar, black garlic, squid ink (GF)

Braised Beef Short Rib

12-hour braise, broccolini, brown butter pomme purée, red wine glaze (GF)

Ēst Chocolate Cake

vanilla gelato, dulce de leche, raspberries, warm chocolate sauce (VG)

Upgrade your Short Rib to Rack of Lamb 14

Australian Rack of Lamb

roasted honey mustard crust, broccolini, brown butter pomme purée, red wine jus (GF)

99

Wine Pairing

Wine selections tailored to compliment the chosen tasting menu

60

Raw Bar

Freshly Shucked Oysters ½ Dz 23 | 1 Dz 44
fresh horseradish, mignonette, lemon, fermented hot sauce

Appetizers

Bread & Butter 7
Blackbird sourdough, whipped black garlic honey butter

Marinated Olives 9
Castelvetrano

Featured Soup MP
prepared in house daily

Caesar Salad 15
baby gem, classic dressing, prosciutto, parmigiano-reggiano, focaccia croutons (CP) (GFO)

Crispy Cauliflower 17
vodka fried cauliflower, pepper sauce, sesame seeds (V) (GFO)

Steak Tartare 3oz. 23 | 6oz. 44
AAA beef tenderloin, egg yolk, tarragon, pommes gaufrettes (GF)

Truffle Burrata 27
figs, shaved winter truffles, balsamic, honey, grilled focaccia (VG) (GFO)

Charred Octopus 29
honey glaze, tarragon-yuzu seedling salad, yuzu caviar, black garlic, squid ink (GF)

Bone Marrow & Escargot 31
Burgundy snails, beef jus, grilled focaccia, persillade (GFO)

Grade 'A' Quebec Foie Gras 35
Seared foie gras, sour cherry, toasted pistachio, brioche (GFO)

Pasta

Trofie al Pesto 23
walnut pesto, confit grape tomatoes, parmigiano-reggiano (VO) (GFO)

Lasagna 25
spinach sheets, bolognese ragu, mozzarella, béchamel, parmigiano-reggiano (CP)

Nduja Agnolotti 27
spicy Calabrese cured pork & ricotta filling, brown butter, sage, pumpkin purée

Carbonara Rigatoni 29
pancetta, egg yolk, truffle burrata, black pepper, shaved winter truffles, parmigiano-reggiano, (CP) (GFO)

Mushroom Truffle Fettuccine 33
mushroom deluxe, black oyster mushrooms, shaved winter truffles, parmigiano-reggiano (VG) (GFO)

Entrees

Crackling Cornish Hen 33
fingerling potatoes, Ontario mushrooms, black garlic, natural jus (GF)

Roasted Atlantic Salmon 35
maple glaze, pumpkin purée, brussel sprouts, tarragon aioli, prosciutto (GF)

Duck Confit 37
fingerling potatoes, winter vegetables, pancetta, duck jus (CP) (GF)

Steak Frites 49
*6oz. AAA Beef Tenderloin, Hennessy peppercorn sauce, parmesan truffle fries (GF)
aged on the loin for 30 days to enhance the flavour; hormone and antibiotic free. Farm: Jack Flanagan, Flamborough, ON. Breed: Black Angus. Butcher: Butchers of Distinction*

Braised Beef Short Rib 51
12-hour braise, broccolini, brown butter pomme purée, red wine glaze (GF)

Australian Rack of Lamb 65
roasted honey mustard crust, broccolini, brown butter pomme purée, red wine jus (GF)

Sides

Crispy Fingerling Potatoes (GF) 11

Garlic Fried Broccolini (GF) 11

Roasted Maple Brussel Sprouts & Pancetta (GF) (CP) 13

Sautéed Ontario Mushrooms (GF) 13

Parmesan Truffle Fries & Black Garlic Aioli (GF) 13

*Contains Pork (CP), Vegan (V), Vegetarian (VG),
Gluten-Free (GF), Gluten-Free Option (GFO),
Vegan Option (VO)*

*All of our menu items are made with the finest ingredients,
personally selected by our Chefs based on seasonality and
inspiration.*