

Desserts

Sorbet & Gelato 7

Ask your server about today's selection, prepared in house

Crème Brûlée Cheesecake 13

infused with earl grey tea and Madagascar vanilla beans

Ēst Chocolate Cake 15

vanilla gelato, dulce de leche, raspberry, chocolate sauce (VG)

Tarte Tatin 19

caramelized apples, vanilla gelato, 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

heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

Charred Octopus

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

Braised Beef Short Rib

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

Ēst Chocolate Cake

vanilla gelato, dulce de leche, raspberry, chocolate sauce (VG)

Upgrade your Short Rib to Tenderloin Rossini 39

Tenderloin Rossini

6oz. beef tenderloin, foie gras, shaved truffles, Madeira jus (GFO)

99

Wine Pairing

Wine selections tailored to compliment the chosen tasting menu

65

*All patrons gathered at one table are kindly requested to either
indulge in the tasting menu collectively
or select dishes à la carte.*

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

Caesar Salad 15
baby kale, prosciutto, parmesan, 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
heirloom tomatoes, shaved truffles, balsamic, focaccia (VG)(GFO)

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

Bone Marrow & Escargot 31
Burgundy snails, beef jus, Blackbird sourdough, persillade (GFO)

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

Pasta

Trofie al Short Rib 23
brown butter, braised beef short rib, lemon (GFO)

Lasagna 25
spinach sheets, bolognese ragu, béchamel, spicy rose sauce (CP)

Carbonara Rigatoni 29
pancetta, truffle burrata, black pepper, shaved truffles (CP) (GFO)

Mushroom Truffle Fettuccine 33
mushroom deluxe, shaved truffles, parmesan (VG) (GFO)

Entrees

Roasted Arctic Char 35
jerusalem artichoke purée, buttermilk sauce, basil (GF)
Oceanwise Certified

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

Steak Frites 49
6oz. tenderloin, Hennessy peppercorn sauce, truffle fries (GF)

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

Australian Rack of Lamb 65
honey mustard crust, broccolini, pomme purée, lamb jus (GF)

Tenderloin Rossini 95
6oz. beef tenderloin, foie gras, shaved truffles, Madeira jus (GFO)

Sides

Crispy Fingerling Potatoes (GF) 11

Garlic Fried Broccolini (GF) 11

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)*

*Each dish on our menu is crafted with the finest ingredients,
chosen by our Chefs for their quality, seasonality, and
inspiration. We prioritize sourcing from local farmers and
promoting sustainability, ensuring a delicious meal that's good
for you and the planet.*

*All of our beef is antibiotic-free, grass-fed/grain-finished,
always free-range, ethically raised, and sourced locally to
ensure both quality and sustainability.
Farm: Dempsey Farms, Innisfil, ON. Breed Black Angus*

SPECIALS

Tuesdays: Buck-A-Shuck | \$10 OFF Bottles of Cava

Wednesdays: 50% OFF All Bottles of Wine

Thursdays: 50% OFF All Martinis

Saturday & Sundays: Weekend Brunch 10AM-3PM