

## 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.

# ēst

@estrestaurant

## Tasting Menu

### **Truffle Burrata**

figs, shaved truffles, balsamic, honey, 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 Australian Rack of Lamb 14**

### **Australian Rack of Lamb**

honey mustard crust, broccolini, pomme purée, lamb jus (GF)

99

## Wine Pairing

Wine selections tailored to compliment the chosen tasting menu

65

*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.*

*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 (GFO)

**Marinated Olives 9**  
Castelvetrano (V) (GF)

**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**  
figs, shaved truffles, balsamic, honey, 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

**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) (VO) (GFO)

## Entrees

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

**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) (V) 11**  
**Garlic Fried Broccolini, parmesan+lemon (GF) (VG) 11**

**Pomme Purée (GF) (VG) 11**

**Sautéed Ontario Mushrooms (GF) (VG) 13**

**Parmesan Truffle Fries & Black Garlic Aioli (GF) (VG) 13**

**Truffle Bianco Mac & Cheese (VG) 19**

*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*