

Panorama

Starters

Focaccia, Sourdough & Mill Road Bakery Rolls (VGO), (GF) Cow's Creamery Cultured Butter	8
Market Salad (VGO), (GF) Local Greens & Seasonal Vegetables from Cape Breton Small Growers	19
Seasonal Tempura (VGO) Miso Gribiche, Sunomono, Malt Ponzu, Sea Truffle Potato Chips	22
Crispy Brussels Sprouts (VGO) Crispy Sprouts, Kimchi Purée, Apple, Parmiggiano	20
Ciro's Buratta (VGO), (GF) Brassicas, Peas, Shoots & Herbs, Caramelized Honey Vinaigrette, Hazelnut Crumb	24
Asparagus Pasta Preserved Lemon & Chili Butter, Asparagus, Shoots, Basil, Pangratatto	22
Maritime King Oyster Mushroom (VGO), (GF) King Oyster Mushroom, Mole Spice, Carrots, Cilantro Orange Vinaigrette, Yogurt	23

Mains

Agedashi Tofu Shiitake & Sugar Kelp Dashi, Fried Wild Rice, Turnips, Ginger-Scallion	50
Roasted Cauliflower Honey Glaze, Cauliflower Puree, Carrots, Vadouvan Butter, Orange Supremes	48
Maritime Lion's Mane Steak Lion's Mane Mushroom, Vegan Bordelaise, Potato Puree, Asparagus, Carrots, Crispy Leeks	52

Desserts

Dark Chocolate Torte Macerated Fruit, Coconut Chantilly	12
Seasonal Sorbet with Fresh Berries	8

(GF) *Gluten-free* | (VGO) *Vegan Option*

All dishes may contain allergens. Consuming raw or undercooked items can increase illness risk. Please inform your server of any allergies.