

chef'sTEASE

34 per person, min. 2 ppl sharing
trust the chefs to tease your senses,
with their daily choice of 3 cold, 3 hot items,
a cheese platter & 2 desserts.

coldTEASE

ICEBERG WEDGE	6
creamy stilton dressing, bacon, crumbled croutons	
COCA SPICED TUNA NICOISE	8
quail egg, purple potato anchovy dressing	
ROASTED RED & PIQUILLIO PEPPERS	7
sherry vinegar, roasted garlic	
HEIRLOOM TOMATO SALAD	7
watermelon, sherry vinegar, feta, almonds	
OLIVE + CAPER BRUSCHETTA	8
cambozola walnut crouton	
SCALLOP CARPACCIO	7
sprouts, radish, lime	
PARMA HAM	8
rock salt foccacio, passion fruit emulsion	
CONFIT OF WILD MUSHROOMS	7
herbs, peppercorns, roast garlic	
POTATO & EGG	7
Spanish tortilla	

*Prices are subject to 8% PST & 5% GST on all food items

hotTEASE

SKY FRITES matchstick, sweet potato, lemonnaisse	6
GRILLED CALAMARI lemon, oregano	10
STICKLE BACK sumac onions, harissa	10
SHRIMP sauce romesco, herbs	12
PORK SHANK BITES celeriac puree	14
BOCADILLO TRIO pulled pork, beef tenderloin chorizo	16
CHORIZO smoked paprika dusted potatoes	8
SALT COD tomato, chickpeas, baguette	12

bigTEASE

SKY CHEESE BURGER	16
choice of SkyLounge frites or sweet potato frites	
ARTICHOKE FLAT BREAD	16
arugula pesto, cured ham	
DUCK LEG CONFIT	18
mushrooms, onions, bacon, grapes, smoked mash	
QUICK BRAISED BEEF TENDERLOIN	22
turnip, beets, carrots, potato	
RUSTIQUE SABLE FISH	22
roasted tomatoes, lemons, herbs	
RABBIT PAELLA	26
<i>*20 min wait</i> shrimp, mussels, escargot, saffron, asparagus, olives	

sky FOR TWO

MEDITERRANEAN MIX GRILL PLATTER	34
grilled lamb rack, striploin mini steak, wild boar sausage, cured ham, roast garlic, grilled lemon, roasted tomato, crusty baguette	
SEAFOOD PLATTER	32
garlic shrimp, grilled calamari, mussels, oysters, sea smelts, crusty baguette	
VEGETABLE PLATTER	32
pesto rubbed sourdough, buffalo mozzarella, vine ripe cherry tomatoes, eggplant salad, confit of mushrooms, asparagus, roast pimento, kalamata olives, saffron chickpea cous cous	

cheeseTEASE

honey comb, preserved kumquats,
grapes, baguette

4 for \$18 6 for \$26 8 for \$32

Vento D' Estate (Italy)

A raw cow's milk cheese from Northern Italy, Veneto. This cheese ages from grass. Notes of white wine and lavender

Testun di Barolo (Italy)

Mix of cow and sheep's milk cheese from Piedmonte. Aged and covered in Barolo wine grapes. Nice bite infused with beautiful wine flavor.

Roaring Forties (Australia)

A pasteurized cow's milk, blue veined cheese from just outside of Victoria.

Manchego (Spain)

Farmhouse sheep's milk cheese vents a slightly milky aroma with hints of mountain herbs. Its flavour has a mouth watering assertive nuttiness, and has a rich aftertaste reminiscent of dense butterscotch.

Monte Enebro (Spain)

This complex goat cheese is made from pasteurized milk, and is inoculated with the same mold used to make Roquefort, which adds to its complexity and distinctive appearance. As it ages, the texture becomes dense with a more intense, pungent finish.

Thunder Oak Gouda (Canada)

Award winning Thunder Oak Gouda is a natural product made with fresh milk from the Schep family's Holstein cows. There are no preservatives or added coloring in the cheese.

Le Chevre Noir (Canada)

An unpasteurized goat's milk cheese from Tournevent, Québec. The Black Goat is among the best cheeses produced in Québec. Without bitterness or spicy taste, it reveals many flavors of nuts and butter, with hint of caramel.

Edel de Cleron (France)

A band of spruce gives the cheese a pine flavour with a creamy, thick, milky aftertaste and binds this soft creamy cow's milk cheese.

dessert**TEASE**

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HAZELNUT CARAMEL ESPRESSO TORTE
fresh Ontario Berries

ASSORTED ICE CREAM + SORBET
mixed berries

BANANA FLITTER SPLIT
caramel sauce

LEMON CHIFFON CAKE

SIGNATURES CHOCOLATE SAMPLER **12**
(for two)
white chocolate truffle ice cream,
dark chocolate olive oil mousse,
warm cookie dough, chocolate profiterole.