

# MENU



**AIR CANADA  
SIGNATURE**

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SUITE  
TORONTO



# BREAKFAST

## **Omelette**

Choice of bell pepper, bacon, goat cheese, cheddar, tomato, mushroom, spinach, onion

## **Canadian Breakfast**

Two eggs any style with herb roasted potatoes with choice of bacon, back bacon or sourdough toast

## **Avocado Toast**

Toasted sourdough, avocado, poached egg

## **Continental Breakfast**

Assorted pastries, fresh fruit

## **Pancakes**

Whipped marscarpone, warm blueberry compote, maple syrup



# À LA CARTE

## APPETIZERS

### Tuna Tataki

Albacore tuna, herbed chia, daikon, crispy quinoa, orange, lime vinaigrette  
*Riesling, Louis Guntrim, Rheinhessen, Germany, 2020*

### Venison Carpaccio

Venison carpaccio, pickled shimeji mushrooms, cashew tahini puree, radish  
*Pinot Noir, Hidden Bench, Niagara, Ontario, 2020*

### Lentil Soup

Green lentils, squash, carrot, onion, celery, sourdough croutons  
*Chardonnay, Queylus Reserve, Niagara, Ontario, 2020*

### Roasted Root Vegetable Salad

Roasted root vegetables, pink grapefruit, house-made smoked buttermilk dressing  
*Chardonnay, Queylus Reserve, Niagara, Ontario, 2020*

## MAINS

### Pan-seared Branzino

Spring pea puree, brown butter, asparagus, morels, charred leeks  
*Chardonnay, Queylus Reserve, Niagara, Ontario, 2020*

### Lamb Loin

New Zealand lamb loin, crispy panisse, charred shallot and Boi Bourban sauce  
*Montepulciano d'Abruzzo, Tiberio, Italie, 2020*

### Braised Veal

Morels, asparagus, mie de pain  
*Pinot Noir, Hidden Bench, Niagara, Ontario, 2020*

### Spring Risotto

Spring peas, parmesan, pea shoots, asparagus  
*Chenin Blanc, Pearce Predhomme Clear Mountain, Stellenbosch, South Africa, 2020*

### Hawksworth beef burger

Tempura onion ring, aged cheddar, bacon, brioche bun  
*Garnacha, Mont Rubi, Catalunya, Spain, 2020*

Kosher and children's meals available upon request.

 Vegan option available



DAVID HAWKSWORTH

Discover our Signature Suite menu selection crafted by Chef David Hawksworth, a renowned Vancouver based chef and restaurateur.



# DESSERT

## **Basil Sponge Cake**

Macerated strawberries, lemon mascarpone, caramelized balsamic gelato, vanilla crumb

## **Hazelnut dark chocolate mousse**

Puffed sorghum with caramel, pickled pear

## **Daily selection of house-made ice cream**

## **Dessert in a glass**

Bailey's, maple syrup, espresso



# BAR

## CHAMPAGNE

Moët & Chandon Brut Imperial

Moët & Chandon Brut Rosé

## WHITE WINES

**Louis Guntrum**

2020, Riesling

Germany

**Pearce Predhomme Clear Mountain**

2020, Chenin Blanc

South Africa

**Domaine Queylus**

2020, Chardonnay

Niagara Peninsula

## RED WINES

**Hidden Bench Estate**

2020, Pinot Noir

Niagara Peninsula

**Tiberio**

2020, Montepulciano d'Abruzzo

Italy

**Mont Rubi**

2020, Garnacha

Spain

**Domodimonti**

2012, Petit Verdot

Italy

## DESSERT WINE

**Henry of Pelham**

2020, Late Harvest Vidal

Niagara Peninsula



# COCKTAIL

## **SIGNATURE COCKTAIL**

Bulliet Rye, averna amaro, sweet Canadian maple syrup, vanilla Bitters

## **GATE E77**

Don Julio Blanco, Chartreuse, agave, lime cucumber and mint

## **THE GALA**

Apple Ciroc, Tanqueray gin, Chartreuse, lemon juice, honey syrup

## **THE LAST WORD**

Tanqueray gin, Chartreuse, maraschino liquor, lime juice

## **BLACKBERRY ROYAL**

Crown Royal, maple syrup, lime juice, vanilla bitters

## **FRENCH 37**

Moët & Chandon Brut Rosé, Apple Ciroc, Galliano vanilla

## **HEMINGWAY DAIQUIRI**

White rum, maraschino liquor, lime juice, grapefruit juice, amerosa syrup

## **PRETTY SUITE**

Bulliet Bourbon, Drambuie, yuzu Juice, honey, orange bitters



# DRAUGHT BEER SELECTION

## **MOLSON CANADIAN**

Pale Lager  
Toronto, Canada

## **COORS BANQUET**

Light Lager  
Colorado, USA

## **BEAU'S LUG TREAD**

Lagered Ale  
Vankleek Hill, Canada

## **CREEMORE SPRINGS**

Amber Lager  
Creemore, Canada

## **HEINEKEN**

Pale Lager  
Netherlands

## **BIRRA MORETTI**

Pale Lager  
Italy

## **KILKENNY**

Irish Cream Ale  
Ireland

## **GUINNESS**

Stout  
Ireland



# NON-ALCOHOLIC BEVERAGES

## JUICES

Orange  
Grapefruit  
Apple  
Cranberry  
Tomato  
Pineapple

## SOFT DRINKS

Coke  
Coke Zero  
Diet Coke  
Sprite  
Nestea  
Ginger Ale

## WATER

Vivreau Still  
Vivreau Sparkling

## LAVAZZA CAFÉ SELECTION

Americano  
Flat White  
Cappuccino  
Espresso  
Espresso macchiato  
Latte  
Mocha

## PLUCK PREMIUM TEAS

English Breakfast  
Brisk and Balanced  
Classic Earl Grey  
Premium Black Tea  
Chai Spice  
Aromatic and Spicy  
Fields of Green Tea  
Organic Pure and Smooth  
Harvest Mint  
Organic Herbal Tea – Caffeine Free  
Chamomile Flower  
Organic Herbal Tea – Caffeine Free

**Almond and oat milk are available**