



The Rosebud

RESTAURANT & WINE BAR

498 KING ST E
@ROSEBUDTO

TUES - SAT
5 - 1030

Seafood Platter - serves 2	70
<i>oysters & house mignonette</i>	
<i>snow crab claws with green goddess</i>	
<i>mussels escabeche</i>	
<i>miso & yuzu tuna</i>	
Cheese & Charcuterie	30
<i>bayonne ham, saucisson sec</i>	
<i>le pizy & comté</i>	
<i>toasted sourdough</i>	
Omelette	22
<i>caviar, chanterelles, crème fraîche, taro crisps</i>	
Hot Smoked Trout	23
<i>pear, watercress, shiso, dill</i>	
Venison Tartare	26
<i>porcini worchestershire, horseradish</i>	
<i>puffed amaranth, sourdough</i>	
Beets	17
<i>grapes, cara cara, hazelnut & marjoram vinaigrette</i>	
Brandade	25
<i>crab, bonito, meyer lemon, challah</i>	
Albacore & Scallops	39
<i>beluga lentils, black kale, butternut squash</i>	
<i>pumpkin seed pistou, uni beurre blanc</i>	
Lobster Tagliatelle	38
<i>rosé, chives, espelette</i>	
Beef Cheek	41
<i>hen of the woods, gnocchi, sauce au poivre</i>	
<i>& truffle</i>	
Lamb Tourtière	40
<i>roasted sweetbreads, puff pastry, brandied prunes</i>	
<i>& parsley salad</i>	
Black Cod	42
<i>mussels, lardons, fingerling potatoes</i>	
<i>cider mousseline</i>	

By The Glass

Sparkling

Blue Mountain Brut NV	19
<i>Okanagan Valley, CN</i>	

Rosé

Olga Raffault Chinon Rosé '22	19
<i>Loire, FR</i>	

White

Complement'erre 'Ker Ma' '22	18
<i>Muscadet, FR</i>	

Celler Del Roure 'Cullerot' '21	15
<i>Valencia, SP</i>	

Bachelor 'Les Villages - Bench' '21	16
<i>Niagara-on-the-Lake, CN</i>	

Orange

Phillipe Brand 'La Mandolin' NV	19
<i>Alsace, FR</i>	

Red

Stéphane Aviron Chénas AOC '20	17
<i>Beaujolais, FR</i>	

Normanno 'Ciello Rosso' Nero d'Avola '22	16
<i>Sicilia, IT</i>	

Domaine du Possible 'Le Fruit du Hasard' '22	18
<i>Côtes du Roussillon, FR</i>	

Manoir de la Tête Rouge 'Bagatelle' '21	15
<i>Loire, FR</i>	

Romanelli 'Capo de Casa' Montefalco '19	18
<i>Umbria, IT</i>	