
THE
CIVIC

Experience Elevated Canadian Cuisine

BY EXECUTIVE CHEF RICHARD SINGH

Chef Richard Singh brings nearly fifteen years of global hospitality experience to his role as Executive Chef at The Broadview Hotel, instilling his fresh approach towards creating memorable dining experiences with an expert focus on culinary offerings.

Graduating in 2005 from Le Cordon Bleu Culinary Arts Institute in Ottawa, Chef Singh established his esteemed career working at some of the world's highest-regarded restaurants, including Michelin-starred restaurants Noma in Copenhagen, Alinea in Chicago, The Fat Duck in England and Per Se in New York. Chef Singh returned to Toronto in 2014, working with The Chase Hospitality Group and the Shangri-La Hotel before joining The Broadview Hotel in March 2019.

Chef Singh was drawn to The Broadview Hotel for its colourful history as a Toronto landmark which has been an integral part of the city's east end since 1891. Chef Singh's approach is reflected in the hotel's menus, including The Civic Restaurant, The Broadview Bistro + Bar and The Rooftop. Guests of The Broadview Hotel can expect unique culinary experiences centred around modern finesse and elegance, embracing the growing regions of Ontario with a focus on seasonal flavours and ingredients.

Welcome to The Civic Restaurant,

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APPETIZERS

Bread and Butter | \$6

Petite Thuet sourdough, cultured butter

Salad of Shaved Fennel (N) | \$12

granny smith apple, Benedictine Bleu, spiced walnuts, walnut vinaigrette

Roasted Butternut Squash**Soup | \$12**

savory granola, ginger foam

Foie Gras Parfait | \$18

apples, oat crumble, cinnamon roll

Freshly Shucked Oysters | MP

traditional sauces, horseradish, lemon

Oysters Rockefeller | MP

spinach, double smoked bacon, Gruyère

Lightly Cooked Scallops (GF) | \$20

leeks, lardo, dill, scallop velouté

Gin Cured Arctic Char | \$16

beets, crème fraîche, bagel chips




SHARING PLATES

Foie Gras and Chestnut Stuffed Chicken | \$60

sweet potato, kale, pan jus

36oz Bone in Dry Aged Ribeye | \$95

herb crust, confit shallot, roasted sunchoke



MAINS

Roasted Wild Halibut | \$38

cauliflower, cous cous, za'atar

Grass Fed Ribeye | \$42

celeriac, mushroom, beef cheek, marrow jus

Duo of Ontario Lamb | \$34

carrot, onion, garlic, caraway jus

Seared Atlantic Salmon | \$36

potato, black truffle, chowder

Hand Cut Pasta | \$30

pumpkin, ricotta, hazelnut, brown butter

Honey and Lavender Glazed Duck | \$32

salsify, pear, Brussels sprouts, spiced jus

SIDES

Truffle Fries | \$10**Brussels Sprouts with Bacon | \$9****Cauliflower Gratin | \$9****Roasted Mushrooms | \$9****Crispy Potatoes | \$9**
