

THE
CIVIC

**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, 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**

Executive Chef Richard Singh

TO BEGIN

FRESH SHUCKED OYSTERS (GF)	MP
Traditional sauces, horseradish, lemon	
<i>Cave Spring Dolomite Brut NV, Niagara Peninsula</i>	12
SWEET CORN SOUP (GF)	12
Snow crab, chive, lemon	
<i>3XP Chardonnay 2016, Niagara Peninsula</i>	15
SPRING SALAD (N, V, GF)	12
Chèvre, endive, orange, pecan, burnt citrus dressing	
<i>Bodega Attis Y Vinedos Albarino 2017, Rias Baixas</i>	15
LIGHTLY COOKED SCALLOPS (GF)	20
Leeks, lardo, dill, scallop velouté	
<i>Kendall Jackson Reserve Chardonnay 2017</i>	15
PRAWN AND TOMATO TARTINE	16
Cucumber, pickled ramps, horseradish, celery	
<i>Loimer 'Lois' Gruner Veltliner 2017, Austria</i>	18
GLAZED PORK BELLY (GF)	17
Dandelion greens, turnip mostarda, ham hock jus	
<i>Charles Baker B-Side Riesling 2017, Niagara</i>	12

MAINS

ROASTED WILD HALIBUT (N, GF)	38
Coco blanco beans, haricot vert, hazelnut	
<i>Mission Hill Pinot Gris 2017, Okanagan Valley</i>	17
GRASS FED DRY AGED RIBEYE	42
Savory bread pudding, charred rapini, shallot	
<i>Serprimo IGT 2016, Tuscany</i>	15
DUO OF ONTARIO LAMB (GF)	34
Slow cooked breast, roasted saddle, labneh, peas, lamb jus	
<i>Penley Estate Atlas Shiraz 2015, Coonawarra</i>	15
SEARED ATLANTIC SALMON (GF)	36
Artichoke, blood orange, olive, pearl onion, piperade	
<i>Mannara Pinot Grigio 2018, Sicily, Italy</i>	12
SPINACH CAVATELLI (V)	28
House-made ricotta, fava, gremolata, pecorino	
<i>Sorelle Branca Prosecco NV, Veneto, Italy</i>	11
HONEY AND LAVANDER GLAZED DUCK BREAST	30
Black kale, confit leg fritter, grilled peach, "1000 island" jus	
<i>Vina Bujanda Rioja Reserva 2012, Spain</i>	18

FOR THE TABLE

BREAD AND BUTTER	6	MARINATED HEIRLOOM TOMATOES (V)	7
HAND-CUT FRIES (V)	7	ROASTED MUSHROOMS (V)	11
GLAZED VEGETABLES (V)	9	CRISPY POTATOES (V)	9

“N” indicates nuts | “P” indicates pork | “GF” indicates gluten free | “V” indicates vegetarian