

# twentysix

TWENTYSIXPH.CA | PORT HOPE

## SMALL PLATES

### Ceviche | 19

sablefish, aguachile, zebra tomato, cilantro, jalapeno

### Tartare | 19

beef tenderloin, pickled jalapeno, sourdough crostini,  
egg yolk, shallot, dijon

### Caprese | 12

buffalo mozzarella, lightly smoked zebra tomato,  
basil oil, smoked maldon salt, balsamic

### Blood Orange Salad | 14

Blood Orange x2, Goat Cheese, Sourdough Crumb,  
Walnut, Fennel, Radicchio

### Terrine | 14

chicken, Kendal Hills shiitake mushrooms,  
leek, blueberry x2, radish, sourdough

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## MAIN COURSES

### Ribeye | 55

45 day dry aged ribeye, lobster croquette, blueberry salad,  
blueberry peppercorn sauce, chimichurri

### Sablefish | 36

sablefish, soba noodle, peanut & hoisin sauce,  
crushed peanuts, black sesame, lime foam

### Duck | 32

King Cole duck breast, shiitake mushroom arancini,  
black cherry demi glace, blueberry x 2

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## RAW BAR | MARKET PRICE

oysters, lobster tail, snow crab, argentinian red shrimp

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## CHARCUTERIE | 25 (3) / 45 (5)

pancetta	madawaska
capocollo	bonnechere
water buffalo salami	flower station
sopresatta	ompah
bresaola	highland blue

*Served With Crostini, House Preserve,  
House Pickles, Candied Nuts*