

Dinner Menu

“Farm-to-Table Cuisine”

Starters

"Pingue's" 24 Month Aged Prosciutto with “Monforte” Toscano, Lemon Confit, Arugula and Niagara Balsamic Reduction
-16-

Tagliatelle of Pulled Ontario Rabbit with Wild Mushrooms, Almonds, “Kozlik's” Crunchy Mustard Cream
-16-

Warm Salad of Roasted Heirloom Beets, Crushed Hazelnuts, Local Sheep's Milk Feta and Beet Syrup
-14-

“Matt's” Chicken Liver Parfait with Toasted Brioche and Maple Caramel
-12-

Oxtail Soup with Lobster and Goat's Cheese Raviolo, Pulled Oxtail, Soy Bean Oil
-14-

Whisky and Maple Cured Salmon Filet with Celery Root Purée, Radish and Capers Salad
-16-

Mains

Honey and Black Pepper Glazed Breast of Muscovy Duck with Crispy Potato, Mulled Pears
-32-

Pan Fried Lake Erie Yellow Perch with Potato and Lobster Terrine, Lobster Oil
-28-

Roasted Rack of Dufferin County Lamb with Mint Salsa Verde, Duck Fat Fondant Potato
-34-

Roasted Lake Huron Whitefish with Creamed Spinach, Steamed PEI Mussels, Béchamel Sauce
-30-

Red Wine Glazed “Cumbrae Farms” Beef Short Ribs with Cauliflower Purée and Bread Sauce
-32-

Side Dishes

Roasted Heirloom Beets with Dill
-8-

Fresh Cut Frites with Rosemary and Sea Salt
-6-

Duck Fat Fried Brussels Sprouts with Red Chilies
-6-

Mashed Potato with Roasted Garlic
-6-

Selection of Wild Mushrooms
-8-

“Dave Irish's” Honey Glazed Heirloom Carrots
-8-

Puddings

Nutmeg Crème Brûlée with Eggnog Ice Cream
-10-

Daily Feature Created by our Hard Working Team
-priced daily-

Daily Selection of Housemade Ice Creams and Sorbets
-10-

Sticky Toffee Pudding with Rosemary Caramel and Date Ice Cream
-10-

Blackberry and Lemon Curd Trifle with Salted Chocolate Ice Cream
-10-

Selection of Artisan Cheeses with Housemade Date and Nut Bread, Homemade Preserves
3 Choices -16- 5 Choices -21-

A 6 Course Tasting Menu is Available
(please ask your server for details)

due to food being cooked to order, there may be a short wait during busy periods
vegetarian main course options available upon request
please inform your server of any allergies or dietary restrictions
a discretionary gratuity of 18% will be added to tables of six or more guests

Chef-Owner Stephen Treadwell
Chef de Cuisine Jason Williams