

Dinner Menu

"Farm-to-Table Cuisine"

Starters

Parsnip Soup with Compressed Apples & Walnut Tarragon Pesto

-14-

Moroccan Carrot Salad with Housemade Ricotta

House Cured Duck Breast, Dukkha

-17-

Autumn Mushroom & Sunchoke Salad with Whipped Chèvre & Sunchoke Chips

-18-

Seared East Coast Sea Scallops with "Pingue's" Pancetta

Chestnut Purée, "Bee Inspired Farms" Sprout Salad

-24-

Housemade Goats Cheese Agnolotti with Braised Beef Cheek

Charred Ginger & Chili Broth, Crispy Nori

-21-

Mains

Roasted Cornish Game Hen with White Bean Cassoulet

Braised Kale, Chorizo Vinaigrette

-36-

Pan Seared Northern Ontario Arctic Char with Slow Cooked Leeks

Dauphinoise Potato, Charred Lemon Vinaigrette

-35-

Confit Shoulder of "Woolley's" Lamb with Lemon & Garlic Crushed Rutabaga

Roasted Autumn Vegetables, Eggplant & Feta Vinaigrette

-42-

Seared Lake Erie Pickerel with Charred Brussels Sprouts

Mixed Grain & Truffle Risotto, Puffed Wheat Berries

-38-

Duo of Ontario Pork (*Tenderloin & Belly*) with Sage Bread Pudding

Savory Apple Sauce, Seasonal Vegetables, Mustard Jus

-36-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & Local Charcuterie with Condiments & Toast

-26-

Vegetarian & vegan options available upon request

Please inform your server of any dietary restrictions or allergies

A discretionary gratuity of 18% will be added to tables of six or more guests