

Dinner Menu

“Farm-to-Table Cuisine”

Starters

Roasted Squash & Coconut Milk Soup with Pumpkin Seed Gremolata

-14-

Roasted Heirloom Beet Salad with Cured Muscovy Duck Breast
Whipped “Monforte” Chèvre, Toasted Hazelnuts, Sherry Vinaigrette

-17-

“Dillon’s” Gin & Citrus Cured Atlantic Salmon
Dill Crème Fraiche, Toasted Seeds, Blini, Salmon Caviar

-21-

Seared East Coast Sea Scallops & Slow Braised “Cumbrae Farms” Pork Belly
Charred Cauliflower, Golden Raisin Vinaigrette

-23-

House-made Potato & Porcini Gnocchi with “Marc’s” Winter Mushrooms
Roasted Sunchokes, Crumbled Blue Cheese

-18-

Mains

Pancetta Wrapped Heritage Chicken Breast
Thyme Roasted Pearl & Cippolini Onions, Crispy Chicken Skin, Split Chicken Jus

-36-

Pan Roasted “Icy Waters” Arctic Char
Caramelized Leeks, Dauphinoise Potato, Charred Lemon Vinaigrette

-35-

Confit Shoulder of “Woolley’s” Lamb with Lemon & Garlic Crushed Rutabaga
Winter Vegetables, Mint & Sherry Vinegar Jus

-42-

Seared Lake Huron Whitefish with Buttered Nova Scotia Lobster
“Cumbrae Farms” Double Smoked Bacon, Fingerling Potato “Chowder”

-38-

Roasted “VG Meats” Beef Striploin
Charred Brussels Sprouts, Serrano Chili, Carrot Purée, Beef Jus

-46-

Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of House-made & Local Charcuterie with Condiments & Toast

-26-

Chili Fried Brussels Sprouts

-10-

*Vegetarian & vegan menu 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*