

# Dinner Menu

"Farm-to-Table Cuisine"

## Starters

Roasted Red Pepper Soup with Sheep's Milk Yogurt & Lime

-14-

Roasted Heirloom Beet Salad with Whipped "Monforte" Chèvre  
Citrus Poached Ontario Rhubarb, Toasted Hazelnuts, Rhubarb Vinaigrette

-17-

Buttered Local Asparagus with Poached "Linc Farms" Egg  
Mustard Seed Vinaigrette, "Montforte" Toscano

-18-

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

-23-

Housemade Potato & Porcini Gnocchi with "Marc's" Spring Mushrooms  
Roasted Sunchokes, Crumbled Blue Cheese

-18-

## Mains

Roasted Heritage Chicken Breast with Crispy Pancetta  
Thyme Roasted Pearl & Cipolini Onions, Crispy Chicken Skin, Split Chicken Jus

-36-

Pan Roasted Halibut with Spring Peas  
"Cumbrae Farms" Smoked Bacon, Poached Egg, Lemon & Thyme Butter

-44-

Confit Shoulder of "Woolley's" Lamb with Buttered Pea & Spinach Purée  
Spring Peas & Heirloom Carrots, Mint & Sherry Vinegar Jus

-42-

Seared "Icy Waters" Arctic Char with Buttered Nova Scotia Lobster  
Fingerling Potato & Smoky Bacon "Chowder"

-38-

Roasted "VG Meats" Beef Striploin with Local Asparagus  
Truffled Hasselback Potatoes, Spring Mushrooms, Béarnaise Sauce

-46-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-10-

Selection of Housemade & 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*