

# Dinner Menu

"Farm-to-Table Cuisine"

## Starters

Pacific Yellowfin Tuna Tartare with Soy & Sesame Vinaigrette  
Lavash Cracker, Crispy Nori

-22-

Housemade Semolina Flour Orecchiette Pasta  
Tomato & Roasted Garlic Sauce, Shaved Parmesan, Crispy Basil

-18-

Butternut Squash & Coconut Milk Soup with Roasted Peanuts and Coriander Pesto

-14-

Roasted Heirloom Beet Salad with Whipped "Monforte" Chevre  
Toasted Hazelnuts, Shallot Vinaigrette

-18-

Pan Seared East Coast Sea Scallops with Honey Roasted "Cumbrae Farms" Pork Belly  
Grilled Carrots, Yogurt, Dukkha, Toasted Walnuts

-23-

## Mains

Confit Shoulder of "Woolley's" Lamb with Curried Potato Purée  
Preserved Lemon, Chili & Cilantro Slaw, Pickled Ginger Vinaigrette

-45-

Olive Oil Poached Atlantic Salmon Fillet  
Dill Roasted Golden Heart Potatoes, Caviar Beurre Blanc, Poached Egg

-40-

Pan Roasted Lake Erie Pickerel  
Smoked Bacon & Potato Chowder, Shellfish Vinaigrette

-37-

Soy & Ginger Braised "Cumbrae Farms" Beef Cheek with Grilled King Prawn  
Sesame, Carrot & Miso Purée, Broccolini, Hoisin

-44-

Citrus & Chili Marinated "Cumbrae Farms" Pork Chop  
Smoked Sweet Potato Purée, Maple Roasted Brussel Sprouts, Red Wine Jus

-39-

## 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*