



Dinner Menu

“Farm-to-Table Cuisine”

First

Monforte Sheep’s Milk Fresco Cheese, Heirloom Tomato & Peach Salad, Sherry Vinaigrette

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Pingue’s Prosciutto, Compressed Summer Melon, Whipped Yogurt, Aged Balsamic

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Chicken Liver Parfait, Honey & Black Pepper Brioche, Sour Cherry Mostarda

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Chilled Peach Gazpacho with Quiet Acres Peaches and Pickled Chilies

Second

Pan Seared East Coast Scallops, Fennel & Saffron Cream, Summer Radish, Herb Oil

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Honey Roasted Heirloom Carrots, Spiced Yogurt, Hazelnut Dukka, Wildflower Honey

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Mussels à la Nage, White Wine, Fresh Herbs, Grilled Bread

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Seared Quebec Foie Gras with Apricot Tart Tatin

Main Course

Shallot Crusted Fillet of Ontario Beef, Lyonnaise Potato, Summer Mushrooms, Shaved Truffle, Red Wine Jus

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Pan Roasted Halibut, Summer Squash, Scallop Stuffed Zucchini Blossom, Vegetable Nage

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Maple Glazed Muscovy Duck Breast, Bourbon & Vanilla Cherries, Roasted Onions

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Tortellini of Upper Canada Ricotta, Summer Vegetables, Parmesan Brodo

Desserts

Vanilla Creme Brûlée with Brown Butter Madeleine Cookie

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Lemon & Basil Tart with Honey and Fennel Pollen Ice Cream

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Chocolate Peanut Butter Parfait, Double Chocolate Cookie Crumb, Candied Salted Peanuts

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Selection of Artisanal Cheeses from Cheese Boutique, Toasted Date Nut Bread, Honeycomb

Four Course Menu -90-
Sommelier Wine Pairing -60-

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies