



Dinner Menu

“Farm-to-Table Cuisine”

First

Endive & Radicchio Salad, Blue Cheese, Toasted Walnuts, Apple & Banyuls Vinaigrette

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Whiskey Maple Cured Salmon, Rye Cracker, Pickled Red Cabbage, Russian Dressing

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Chicken Liver Parfait, Honey & Black Pepper Brioche, Ontario Blackberry Mostarda

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Sweet Onion & Cider Soup, Crème Fraiche, Puffed Grains

Second

Pan Seared East Coast Scallops, Cauliflower, Raisin Vinaigrette

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Ohme Farms' Rainbow Carrots with Sunflower Seed Gremolata

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Crispy Confit Pork Belly, Chili Maple, Parsnips, Sweet Potato

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Seared Quebec Foie Gras, Cinnamon Pain Perdu, Apple Butter

Main Course

Fillet of Ontario Beef, Garlic Pommes Purée, Red Wine Jus Gras

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Roasted Halibut, Roasted Tomato Marmalade, Crispy Chicken Crumble

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Maple Glazed Muscovy Duck Breast, Ontario Plums, Roasted Beets, Kale

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Potato & Herb Gnocchi, Autumn Mushrooms, Soy Truffle, Monforte Toscano

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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“S’mores” with Dark Chocolate Crèmeux, Marshmallow, Graham Cracker Ice Cream

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Selection of Artisanal Cheeses, 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