



Dinner Menu

“Farm-to-Table Cuisine”

First

Ohme Farms’ Winter Greens, Endive, Blue Cheese, Apple, Toasted Walnut, Banyuls Vinaigrette

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Whiskey & Maple Cured Salmon, Celery Root Remoulade, Crunchy Mustard, Soda Bread

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Chicken & Duck Liver Parfait, Toasted Brioche, Red Onion Jam

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Dave Irish’s Heirloom Beets, Honey Whipped Goat’s Cheese, Hazelnut Vinaigrette

Second

Pan Seared East Coast Scallops, Cauliflower, Raisin Vinaigrette

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Potato & Herb Gnocchi, Marc’s Wild Mushrooms, Soy Truffle, Monforte Toscano

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Ginger Braised Pork Belly, Fennel & Apple Slaw, Vanilla Apple Puree

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Sweet Onion & Cider Soup, Crème Fraiche, Puffed Grains

Main Course

Fillet of Ontario Beef, Seared Quebec Foie Gras, Sauce Bordelaise, Kale

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Seared West Coast Halibut, Buttered Leeks, Fingerling Potato, Sturgeon Caviar Beurre Blanc

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Roasted Magret Duck Breast, Potato Dauphinoise, Squash Puree, Red Currant Jus

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Butternut Squash Agnolotti, Sage Brown Butter, Upper Canada Ricotta, Toasted Pecans

Desserts

Vanilla Creme Brûlée with a Brown Butter Madeleine Cookie

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Lemon Poppy Seed Cake, Vanilla Meringue, Honey Ice Cream

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Dark Chocolate Marquise, Gingerbread, Pistachio, Mandarin Orange 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