



Dinner Menu

“Farm-to-Table Cuisine”

First

Ohme Farms’ Salad Greens, Pingue’s Prosciutto, Monforte Toscano, Banyuls Vinaigrette
-
Vermouth Cured Yellowfin Tuna Loin, Pickled Chilies, Cucumber, Aguachile, Cilantro
-
Terrine of Quebec Foie Gras, Aged Balsamic & Black Pepper Strawberries, Brioche Crostini
-
Chilled St. Davids’ Red Pepper Soup, Whipped Goat Cheese, Honey & Lime, Lavash Cracker

Second

Pan Seared East Coast Scallops, Jerusalem Artichoke, Parsley Purée, Honey Glazed Pork Belly
-
Thwaites Farms’ Asparagus, Morels, Niagara Gold Gratin, Crunchy Mustard & Lemon Vinaigrette
-
Upper Canada Ricotta Gnocchi, Wild Ramp Pesto, Pingue’s Guanciale, Shaved Pecorino
-
Roasted Heirloom Beets, Toasted Hazelnut, Horseradish & Buttermilk Cream, Dill Oil

Main Course

Sliced Rib Eye of Ontario Beef, Blistered Shishito Peppers, Hasselback Potato, Chimichurri
-
Pan Roasted West Coast Halibut, Poached Egg, Bacon & Peas, Grainy Mustard Beurre Blanc
-
Wildflower Honey Roasted Duck Breast, Charred Endive, Orange Marmalade, Hoisin
-
Spinach & Goat Cheese Raviolo, Spring Vegetables, Shaved Truffle, Vegetable Nage

Dessert

Vanilla Panna Cotta, Rhubarb Consommé, Strawberry Sorbet
-
Pistachio Tart with Pistachio Ice Cream
-
Dark Chocolate Mousse, Sweet Pea Meringue, Olive Oil, Ginger Cookie
-
Selection of Artisanal Cheeses, Toasted Date Nut Bread, Honeycomb

Four Course Menu -95-
Sommelier Wine Pairing -70-

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