



## Dinner Menu

“Farm-to-Table Cuisine”

### First

Ohme Farms’ Salad Greens, Pingué’s Prosciutto, Walnuts, Wildflower Honey, Smoked Cheddar

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East Coast Scallop Crudo, Watermelon Vinaigrette, Mint, Cantaloupe

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Ohme Farms’ Tomato Salad, Monforte Fresco, Basil Sorbet, Aged Balsamic

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Quiet Acres’ Peach Gazpacho, Basil and Olive Oil, Lavash Cracker

### Second

Tempura Fried Quiet Acres’ Zucchini Blossoms, Lobster & Ricotta, Roasted Garlic and Lemon Aioli

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Slow Cooked Pork Belly, Sweet Corn & Chili Succotash, Cilantro Crema, Salsa Macha

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Upper Canada Ricotta Gnocchi, Marc’s Mushrooms, Truffle Cream, Pecorino

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Seared Yellowfin Tuna, Niçoise Salad, Mustard Seed Vinaigrette

### Main Course

Roasted Filet of Ontario Beef, Pommes Puree, Seared Foie Gras, Green Peppercorn Jus

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Seared West Coast Halibut, “Panzanella Salad”, Roasted Tomato & Basil Mayonnaise

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Roasted Iberico Pork Rack, Local Peach, Red Onion & Chilli, Smoked Mustard, Peach Jus

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Spinach & Goat Cheese Ravioli, Summer Vegetables & Mushrooms, Shaved Truffle, Vegetable Nage

### Dessert

White Chocolate Panna Cotta with Sea Buckthorn

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Dark Chocolate Mousse, Sweet Pea Meringue, Olive Oil, Ginger Cookie

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Pistachio Tart with Ontario Blueberries

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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