



Dinner Menu

“Farm-to-Table Cuisine”

First

Ohme Farms’ Autumn Salad Greens, Shaved Apple & Fennel, Lemon Truffle Vinaigrette, Parmesan

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Cold Smoked Whiskey Cured Salmon, Maple & Birch Syrup, Kozlik’s Mustard

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Venison Tartare, Tonnato, Quail Egg, Crostini

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Chicken Liver Parfait, Lavender & Star Anise Preserved Apricots, Brioche

Second

Searched Quebec Foie Gras, Pain d’Épices, Preserved Quiet Acres’ Crab Apples

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Maple Roasted Butternut Squash Soup, Candied Pecan & Sage Crumble

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East Coast Scallops, Slow Roasted Pork Belly, Piccalilli, Golden Raisins

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Upper Canada Ricotta Gnocchi, Squash, Shropshire Blue, Sage Cream

Main Course

Roasted Beef Filet, Brown Butter Pommes Anna, Autumn Mushrooms, Crispy Shallots

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Searched West Coast Halibut, Potato Fondant, Braised Leeks, Smoked Dill Beurre Blanc

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Confit Shoulder of Lamb, Ohme Farms’ Heirloom Carrots, Merguez Sausage, Hazelnut Dukkah

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Autumn Mushroom Risotto, Truffle Pecorino, Soy & Truffle Nage

Dessert

Pumpkin Cheesecake, Ginger Crumb, Nutmeg Ice Cream

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Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecans

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Dark Chocolate & Hazelnut Tart with Buttermilk Sorbet

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Selection of Artisanal Cheeses, Toasted Date Nut Bread, Preserves

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

Vegan options available upon request

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns