



## Dinner Menu

“Farm-to-Table Cuisine”

### First

Endive and Radicchio Salad, Walnut, Smoked Cheddar, Apple Cider Vinaigrette

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

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Roasted Heirloom Beets, Whipped Goat’s Cheese, Blackberry, Verjus

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Terrine of Quebec Foie Gras, Apricot Jam, Brioche

### Second

Marc’s Mushrooms “on Toast”, Poached Egg, Soy & Truffle

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White Onion Soup, Brown Butter Breadcrumb & Cheddar Crumble

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Seared Scallop, Crispy Pork Belly, Sunchoke Purée, Toasted Hazelnut, Apple

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Sesame Crusted Saku Tuna, Crispy Rice, Green Onion, Citrus Ponzu

### Main Course

Braised Beef Short Rib, Vanilla Parsnip Purée, King Oyster Mushroom, Sherry Vinegar

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Almond Crusted Northern Ontario Arctic Char, Confit Leek Cassoulet, Shallot Brown Butter

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Roasted Muscovy Duck, Honey Glazed Ohme Farms’ Carrots, Spiced Orange Jus

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

### Dessert

Chocolate Tart, Vanilla Bean Chantilly

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Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecans

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Lemon Almond Cake, Spiced Apple Compote, Cinnamon Ice Cream

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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