

Dinner Menu

First

Ohme Farms' Baby Gem Lettuce, Banyuls Vinaigrette, Walnuts & Blue Cheese

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Ash Rolled Smoked Salmon, Pressed Leek, Crème Fraiche, Trout Caviar

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24 Month Aged Pingue's Prosciutto, Preserved Lemon, Arugula, Pecorino, Aged Balsamic

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Confit Duck Terrine with Foie Gras, Quince Jam, Warm Brioche

Second

Marc's Mushrooms "on Toast", Poached Egg, Soy & Truffle

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White Onion Soup, Brown Butter Breadcrumbs & Cheddar Crumble

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Seared Scallop, Hazelnut, Crispy Pork Belly, Gherkin & Caper Hollandaise, Sunchoke

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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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Pan Seared Lake Huron Whitefish, Peas & Bacon, East Coast Lobster, Sweet Onion Beurre Blanc

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Honey & Pink Peppercorn Glazed Muscovy Duck, Beetroot, Blackberries, Hibiscus Jus

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Raviolo of Upper Canada Ricotta, Spinach, Wild Mushrooms, Porcini Cream

Dessert

Chocolate Tart, Vanilla Bean Chantilly

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Sticky Toffee Pudding, Salted Caramel Ice Cream, Candied Pecans

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Vanilla Crème Brûlée, White Chocolate & Pistachio Biscotti

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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