

## Dinner Menu

“Farm-to-Table Cuisine”

### First

Beef Tartare, Black Garlic Mayonnaise, Egg Yolk, Gherkins, Sourdough Crackers

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Cured Atlantic Salmon, Burnt Leek, Chive, Trout Caviar

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Pingue’s 24 Month Aged Prosciutto, Bosc Pear, Lemon Aioli, Pecorino, Arugula

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Roasted Heirloom Beets, Hazelnuts, Goat’s Cheese & Lime Sorbet

### Second

Seared East Coast Scallops, Spring Peas, Guanciale, Chives

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Potato & Leek Soup with Smoked Cheddar Croquette

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Slow Cooked Pork Belly, Chimichurri, Chicharrón

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Thwaites Farms’ Asparagus, White Anchovy Aioli, Niagara Gold, Poached Egg

### Main Course

Roasted Chicken Supreme, Potato Pavé, Thwaites Farms’ Asparagus, Red Wine Jus

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Lobster Stuffed Lake Huron Whitefish with Sturgeon Caviar Beurre Blanc

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Slow Cooked Lamb Shoulder, Ohme Farms’ Spring Vegetables, Mint & Sherry Vinegar Gremolata

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Ricotta and Truffle Gnocchi, Marc’s Spring Mushrooms, Parmesan Cream

### Dessert

Lennox Farms’ Rhubarb “Fool”, Fennel Pollen Meringue, Vanilla Whipped Cream

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Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

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Selection of Housemade Sorbets

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Four Course Dinner Menu -105-  
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  
Due to food being cooked to order, there may be a short wait during busy periods