



## Dinner Menu

“Farm-to-Table Cuisine”

### First

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

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Cured Atlantic Salmon, Citrus Mayonnaise, Sumac & Radish

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

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Ohme Farms’ Butterhead Lettuce, Blue Cheese Dressing, Candied Pecans, Wildflower Honey

### Second

Seared East Coast Scallops, Spring Peas, Guanciale, Chives

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Seared Quebec Foie Gras, Hazelnut Toast, Balsamic & Black Peppercorn Marinated Strawberries (*surcharge -10-*)

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Miso & Black Pepper Glazed Pork Belly, Sautéed Wild Mushrooms, Soy & Truffle

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Thwaites Farms’ Asparagus, Cacio e Pepe Sauce, Poached Egg, Shaved Egg Yolk

### Main Course

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

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Lobster Stuffed Lake Huron Whitefish with Caviar Beurre Blanc

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

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Ricotta & Truffle Gnocchi, Marc’s Wild Mushrooms, Parmesan Cream

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Daily Dry-Aged AAA Beef Feature (*surcharge -30-*)

### Dessert

Quiet Acres’ Strawberries, Fennel Pollen Meringue, Mint Sorbet, Sweet Cream

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

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Selection of Housemade Sorbets & Ice Creams

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves (*surcharge -10-*)

Four Course Dinner Menu -105-

Sommelier Wine Pairing -75-

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