



Dinner Menu

“Farm-to-Table Cuisine”

First

Beef Tartare, Black Garlic Mayonnaise, Egg Yolk, Gherkins, Sourdough Crackers
-
Yellowfin Tuna Crudo, Watermelon & Yuzu Gazpacho, Chillies, Pickled Shallots
-
Heirloom Tomato & Peach Salad, Ontario Burratini, Basil, Sherry Vinaigrette, Focaccia Crostini
-
Ohme Farms’ Summer Greens, Shaved Fennel, Radish, Roasted Lemon Vinaigrette

Second

East Coast Sea Scallops, Honey Buttered Sweet Corn, Pingue’s Chorizo, Jalapeno Relish
-
Marc’s Wild Mushrooms “on Toast”, Grilled Rosemary Focaccia, Soy & Truffle
-
Slow Roasted Pork Belly, Quiet Acres’ Peach Salsa, Aji Amarillo Sauce
-
Roasted Red Pepper Soup, Lime Whipped Chèvre, Togarashi Spice

Main Course

Hazelnut Crusted Heritage Chicken, Quiet Acres’ Sweet Corn, Summer Mushrooms
-
Seared Sockeye Salmon, Tomato Beurre Blanc, Zucchini & Blistered Tomatoes
-
Slow Cooked Lamb Shoulder, Ohme Farms’ Summer Vegetables, Mint & Sherry Vinegar Jus
-
Ricotta Gnocchi, Pesto Calabrese, Bell Peppers & Toasted Walnuts, Pecorino
-
Daily Dry-Aged AAA Beef Feature (*surcharge -30-*)

Dessert

Milk & Honey Panna Cotta, Quiet Acres’ Peaches, Sponge Toffee
-
Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream
-
Selection of Housemade Sorbets & Ice Creams
-
Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves (*surcharge -10-*)

Four Course Dinner Menu -115-
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