



Dinner Menu

“Farm-to-Table Cuisine”

First

- Maple Cured Salmon, Nori, Sweet Potato Cream, Miso & Maple
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- East Coast Scallops, Slow Roasted Pork Belly, Chili Crisp, Apple Vinaigrette
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- Celeriac Soup, Jerusalem Artichoke Chip, Black Truffle
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- Local Beetroot, Hazelnut Praline, Whipped Upper Canada Ricotta, Sherry Vinaigrette
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- Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

Main Course

- Grilled Iberico Pork, Confit Cabbage, Smoked Walnut, Mustard Seed Butter
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- Poached Halibut, Ohme Farms' Fioretto, Poached Egg, Sturgeon Caviar Beurre Blanc
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- Braised Beef Short Rib, Roasted Carrot & Ginger Puree, Pickled Chili & Hoisin
-
- Fettuccine, Autumn Mushrooms, Chèvre, Black Truffle
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- Daily Feature (*Market Price Supplement*)

Dessert

- Banana & Date Pudding, Vanilla Ice Cream, Brown Sugar & Oat Crumb, Rhum Caramel
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- Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream
-
- Lemon Thyme Creme Brûlée
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- Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Three Course Dinner Menu -115-
Sommelier Wine Pairing -65-

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