



Dinner Menu

“Farm-to-Table Cuisine”

Bread

Whole Wheat Sourdough with Daily Butter

Appetizers

Pingue’s Prosciutto, Niagara Cherries, Aged Cheddar, Toasted Walnut, Sour Cherry Vinaigrette

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Burrata, Cornbread, Hot Honey, Sorghum, Bee Pollen

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Tempura of Quiet Acres’ Zucchini Blossoms, Whipped Ricotta, Tomato & Chili Jam

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Steamed PEI Mussels, Fennel Pollen Cream, Sea Salt Frites

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Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

Main Courses

Roasted Lamb Sirloin, Radish, Buttered Peas, Edamame, Mint Jus

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Halibut, Leek & Fennel, Garlic & Herb “Potted Shrimp”, Saffron Cream

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Heritage Chicken, Summer Mushrooms, Asparagus, Roast Chicken Jus

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Ricotta Gnocchi, Wild Garlic Pesto, Summer Vegetables, Pecorino

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Daily Dry-Aged Beef Feature (*Market Price Supplement*)

Desserts

Milk Chocolate Crème Brûlée

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Quiet Acres’ Strawberries, Lemon Poppy Seed Shortcake, Vanilla Whipped Cream

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Chèvrerousse d’Argental with Citrus Marmalade

Multi-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