



Dinner Menu

“Farm-to-Table Cuisine”

Bread

Whole Wheat Sourdough with Daily Butter

First Course

“Quiet Acres” Strawberries, Cherry Tomatoes, Burrata, Cracked Pepper

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Citrus Cured Salmon with Horseradish & Creme Fraiche

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Roasted Beet Salad, Dill Whipped Goat’s Cheese, Hazelnut Vinaigrette

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

Second Course

Roasted Red Pepper Soup with Lime Sorbet

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Butter Poached Thwaites Farms’ Asparagus, Morels, Fried Duck Egg, Wild Garlic Pesto

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Seared East Coast Sea Scallop, Crispy Pork Belly, Shaved Radish, Bearnaise

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Gnocchi, Nova Scotia Lobster, Spring Peas, Guanciale, Fresh Chillies

Main Courses

Roasted Iberico Pork Rack, Red Pepper Salsa Roja, Smoked Cheddar Polenta, Crispy Garlic

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West Coast Halibut, Toasted Almonds, Poached Asparagus, Caviar Beurre Blanc

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Heritage Chicken, Wild Garlic Mousseline, Crispy Potato Galette, Spring Mushrooms

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Agnolotti, Upper Canada Ricotta, Spring Peas, Wild Ramps, Garlic Butter

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Daily Dry-Aged Beef Feature (Market Price Supplement)

Three Course Dinner Menu -115-
Sommelier-Guided Wine Pairing -75 -

Vegan options are available upon request. Due to food being cooked to order, there may be a short wait during busy periods
This menu contains allergens, including nuts and shellfish - please inform your server of any dietary concerns