

# Dinner Menu

"Farm-to-Table Cuisine"

## Starters

Pingue's" Aged 24 Month Prosciutto with "Monforte" Toscano  
Preserved Lemon, Niagara Balsamic Reduction

-18-

Roasted Heirloom Beet Salad with Toasted Almond  
"Monforte" Goat's Cheese, Dill Vinaigrette

-15-

Romanesco Soup with Caramelized Romanesco  
Black Truffle Vinaigrette, Smoked Cheddar Straw

-12-

Housemade Goat's Cheese Agnolotti with Pulled Ontario Rabbit  
Butternut Squash, Crunchy Mustard, Crispy Sage

-20-

Tempura of Nori Wrapped Wild Pacific Albacore Tuna  
Pickled Mushrooms, Wasabi Mayonnaise, Teriyaki

-18-

Pan Seared East Coast Sea Scallop with "Cumbrae Farms" Pork Belly  
Carrot & Ginger Purée, Red Chili Dressing

-20-

## Mains

Pan Seared Ontario Chicken with "Marc's" Autumn Mushrooms  
Garlic Whipped Potato, Lemon Thyme Jus

-36-

"Organic Ocean" Keta Salmon with Smokey Bacon Dauphinoise  
Crispy Parsnips, "Joel's" Sprouting Broccoli

-34-

Seared Lake Huron Whitefish with Lobster Fritter  
Chili Fried Brussels Sprouts, Mustard Beurre Blanc

-36-

Confit of "Woolley's" Lamb Shoulder with Mint & Feta Vinaigrette  
"Dave's" Cauliflower Three Ways

-38-

Fennel Pollen Dusted "Cumbrae Farms" Pork Tenderloin with Crushed Rutabaga  
Wild Honey Glazed Pork Belly, Autumn Vegetables

-35-

## Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

-8-

Selection of Housemade & Local Charcuterie with Condiments & Toast

-23-

Chef-Owner Stephen Treadwell  
Chef de Cuisine Matthew Payne  
Sous Chef Josh Dawe  
Jr. Sous Chef Ian Vandegraaf

Vegetarian & vegan options available upon request  
Please inform your server of any dietary restrictions or allergies  
A discretionary gratuity of 18% will be added to tables of six or more guests