

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

-16-

White Bean & Ham Hock Soup with Tomato Concasse

-14-

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

-20-

Porcini Dusted Wild Pacific Albacore Tuna
Pickled Mushrooms, Wasabi Mayonnaise, Teriyaki

-18-

"Cumbrae Farms" Pork Belly with Pan Seared East Coast Sea Scallop
Parsnip "Three Ways" & Red Wine Jus

-20-

Mains

Pan Seared Ontario Chicken Breast with Confit Chicken Leg Croquette
"Marc's" Winter Mushrooms, Garlic Whipped Potato, Lemon Thyme Jus

-36-

Seared Ontario Rainbow Trout with Smokey Bacon Dauphinoise
Crispy Horseradish, Rapini

-34-

Seared Lake Huron Whitefish with Curried Cauliflower
Roasted Cauliflower, Caper Butter

-30-

Confit of "Woolley's" Lamb Shoulder with Shaved Fennel
Duck Fat Potatoes, Charred Red Pepper

-38-

Fennel Pollen Dusted Pork Tenderloin with Crushed Rutabaga
Wild Honey Glazed Pork Belly, Seasonal Vegetables

Served Medium Rare

-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 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