

Dinner Menu

"Farm-to-Table Cuisine"

Starters

Roasted Red Pepper Soup with Lime Fromage Sorbet & Cheese Straw
-14-

Buttered Ontario Asparagus with a Poached Free Range Egg
"Monforte" Toscano, Truffle Vinaigrette
-18-

Citrus Cured Whitefish with Saffron Aioli
Mussel Vinaigrette, Daikon Radish
-20-

Confit Pork Cheek with Guanciale & Pickled Spring Mushrooms
Sunflower Seed Risotto, Fried Onions
-18-

West Coast Albacore Tuna with Eggplant Purée
Burnt Orange, Dukkah Crumbs
-21-

Mains

Crispy Skin Muscovy Duck Breast with Soy Caramel Jus
Smoked Sweet Potato & Apple Dumpling
-36-

Fennel Pollen Dusted West Coast Halibut with Duck Fat Potatoes
Shaved Fennel, Charred Red Pepper Vinaigrette
-38-

Pan Seared Ontario Rainbow Trout with Potato Rösti
Kohlrabi Greens, Cold Water Shrimp, Crunchy Mustard Beurre Blanc
-36-

"Woolley's" Spring Lamb Sirloin (*Served Medium Rare*) & Confit Lamb Shoulder
Sunchokes, Chili Fried Brussels Sprouts
-36-

Bacon Wrapped "Cumbrae Farms" Pork Loin with Ramp Spätzle
Housemade Sauerkraut, Mustard Jus
-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
Sous Chef Tyler Heath

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