

Dinner Menu

"Farm-to-Table Cuisine"

Starters

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

Salad of "Harvest 365" Heirloom Tomatoes & Niagara Peaches
"Monforte" Water Buffalo Fresco, Focaccia Croutons, Crispy Basil
-16-

Parsley & Lemon Roasted Bone Marrow with Pacific Albacore Tuna Tartare
Jalapeno Mayo & Radish
-21-

Housemade Herb & Potato Gnocchi with Tempura of "Marc's" Summer Mushrooms & Goat's Cheese
-18-

Pan Seared East Coast Sea Scallops with Guanciale
Charred Sweet Corn & Sunflower Seed Risotto, Chili Vinaigrette
-22-

Mains

Crispy Skin Muscovy Duck Breast (*served medium-rare*) with Farro "Risotto" & "Whitty Farms" Blackberries
-36-

Indian Spice Dusted West Coast Halibut with Local Sweet Corn
Curry Roasted Peanuts, Cilantro & Lime Yogurt
-36-

Sesame & Hoisin Glazed "VG Meats" Beef Short Ribs with Mustard Potato Purée
Summer Vegetables, Pickled Red Onion
-38-

Pan Seared Ontario Rainbow Trout with Bacon & Beluga Lentil Salad
Carrot & Ginger Purée, Compressed Cucumber
-34-

"Cumbrae Farms" Pork Tenderloin (*served medium-rare*) with Pork Belly & Crispy Pancetta
Creamy Polenta, Pink Peppercorns, Charred Radicchio
-36-

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