

Dinner Menu

February

"Farm-to-Table Cuisine"

Starters

\$14 - \$22

Harissa Spiced Squash Soup with Chickpeas
Toasted Sunflower Seeds & Almonds

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Pan Seared East Coast Sea Scallop with Pumpkin Seed Risotto
Crispy Lamb Belly, Charred Squash Purée, Candied Pumpkin Seeds

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Roasted Heirloom Beet Salad with Toasted Coriander Granola,
Orange, Whipped Chèvre, Citrus Vinaigrette

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Seared Wild Mushroom Salad with Pickled King Oyster Mushrooms
Crispy Poached Egg, Shaved Toscano & Porcini Chip

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Ricotta Agnolotti with Parsnip Veloute
Brown Butter Crumbs, Crispy Parsley & Leek Ash

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Mains

\$35 - \$40

Sous Vide Muscovy Duck Breast with Sweet Potato Purée
Caramelized Onion & Rye Strata, Cherry Gastrique

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Wild B.C. Ling Cod with Vietnamese Consommé
Daikon, Shiitake Mushrooms, Porcini & Bacon Rice Cake

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Slow Cooked "Woolley's" Lamb Shoulder with Braised Red Beet & Cabbage
Confit Rutabaga, Horseradish Cream

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Seared Ontario Rainbow Trout with Potato Rösti, Kale,
Cold Water Shrimp & Mussel Vin Blanc

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Citrus & Chili Marinated "Cumbrae Farms" Pork Loin with Crispy Pork Belly
Black Beans, Fried Polenta

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Side Dishes & More

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise

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Selection of Housemade & Local Charcuterie with Condiments & Toast

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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*