



## Dinner Menu

“Farm-to-Table Cuisine”

### Starter

Sourdough with Antipasti

### Appetizers

Maple Cured Salmon, Nori, Sweet Potato Cream, Miso & Maple

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East Coast Scallops, Slow Roasted Pork Belly, Chili Crisp, Apple Vinaigrette

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Celeriac Soup, Jerusalem Artichoke Chip, Black Truffle

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Local Beetroot, Hazelnut Praline, Whipped Upper Canada Ricotta, Sherry Vinaigrette

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Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

### Main Courses

Grilled Iberico Pork, Confit Cabbage, Smoked Walnut, Mustard Seed Butter

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Poached Halibut, Ohme Farms' Fioretto, Poached Egg, Sturgeon Caviar Beurre Blanc

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Braised Beef Short Rib, Roasted Carrot & Ginger Puree, Pickled Chili & Hoisin

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Fettuccine, Wild Mushrooms, Chèvre, Black Truffle

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Daily Feature *(Market Price Supplement)*

### Desserts

Banana & Date Pudding, Vanilla Ice Cream, Brown Sugar & Oat Crumb, Rhum Caramel

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Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

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Lemon Thyme Creme Brûlée

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Multi-Course Dinner Menu -115-

Sommelier Wine Pairing -75-

Vegan options available upon request

This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns

Due to food being cooked to order, there may be a short wait during busy periods