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## DINNER MENU

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*Please choose 1 of the following starters:*

Kabocha squash soup, crisp pancetta, fried sage

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Pear and parsnip potage, smoked duck breast

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Chilled white gazpacho, shaved fennel, white grape, toasted almond salad

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Greens, picked herbs, watermelon radish, crisp apple, shaved kohlrabi, hazelnuts, lemon

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Shiraz, rosemary poached pear tartlet, gorgonzola cream, greens, pomegranate gastrique – *add \$5*

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Sugar snap pea risotto, lemon butter, smoked trout, pea shoots – *add \$5*

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Shaved heirloom beetroot, citrus, pistachio, goat cheese, watercress, citrus ginger vinaigrette – *add \$2*

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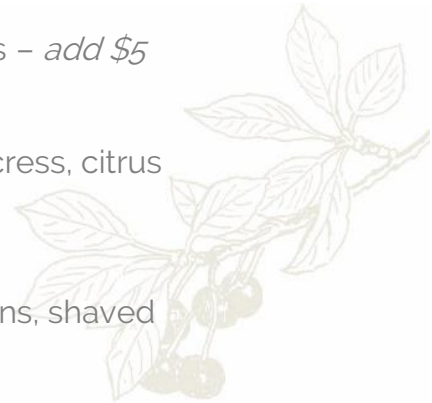
Hearts of romaine, white anchovy, fried capers, buttered croutons, shaved parm, quail egg, double smoked bacon

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Lobster, shrimp, salmon ravioli, lemongrass cream, wilted spinach, tomato concasse – *add \$9*

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Sweet and bitter greens, oven-dried grapes, Fourme d'Ambert, candied walnuts, lemon vinaigrette





*Please choose 1 of the following  
mains:*

Red-wine braised short rib, duo of celery, braising jus, roasted roots – *add \$3*



Horseradish-cruste salmon, potato galette, warm salad of haricot verts, mushroom, broad beans, brussel sprouts, veal jus



Ontario rack of lamb, truffled white bean puree, porcini, slow roasted roma, swiss chard, lamb jus – *add \$6*



Braised and roasted chicken, pearl onions, lardons, mushrooms, fondant potato, butternut puree, spinach, natural red wine jus



Pan-seared Ontario pickerel, de Puy lentils, asparagus, honey mushrooms, beurre noisette – *add \$2*



Herb-cruste AAA tenderloin, celery root puree, spinach mushroom sauté, red wine demi, fresh grated horseradish – *add \$6*



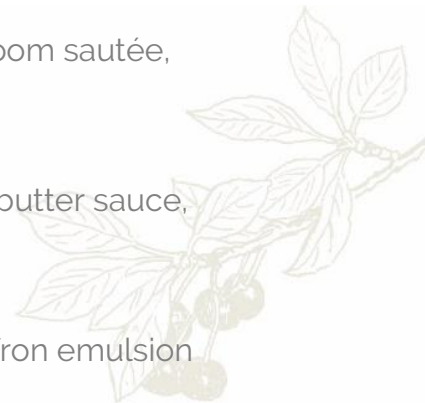
Supreme of chicken, tarragon spinach stuffing, vermouth orange butter sauce, forest mushroom risotto, market vegetables



Pan-fried halibut, braised fennel and leek, roasted fingerlings, saffron emulsion – *add \$15*



Braised grass-fed veal breast, tomatoes, broad beans, fingerlings, haricots, olive gremolata





## *Mains (cont'd)*

Chicken roulade, mushrooms, leeks, sweet potato dauphinoise, French green beans, pancetta lemon jus



Skin-roasted branzino, fried cauliflower, poached grapes, capers, faro, natural jus – *add \$5*



Tarragon panko crusted salmon, citrus beurre blanc, new potato, sauteed fennel, savoy, pancetta



Crispy pork belly, roasted pork loin, roast apple, parsnip puree, cider agro dolce, black kale





*Please choose from the following  
desserts:*

Flourless chocolate torte, hazelnuts, citrus, orange Cointreau crema



Shiraz poached pear, spiced date and nut stuffing, dark chocolate sauce



Ricotta orange tart, blackberry gelato, lavender tuile



Caramel pots de crème, double chocolate crackle cookie



Seasonal fruit crostada, vanilla bean ice cream, broken praline



Upside down gingerbread cake, caramelized apples, cider brandy crème



Vanilla pannacotta, elderflower poached fruits, pistachios, meringues



Sticky toffee pudding, orange caramel rum sauce, candied kumquats



*Starting at \$48 per person*

All dinners include:

Assorted breads and butter, coffee and tea

Surcharge of \$5 per person for dinners under 8 people