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HAND PICKED SEASONAL GREENS
OVEN DRIED CHERRY TOMATOES, LEMON BASIL
VINAIGRETTE
\$11.00

BEET CURED ONTARIO TROUT
ORANGE FENNEL SALAD, MICRO GREENS, CAPER AND
MINT CRÈME FRAICHE
\$13.00

CHARCUTERIE
CHEF'S SELECTION OF HOUSE CURED MEATS, PATE,
TERRINE, PICKLED VEGETABLES, TOASTED WALNUT
BREAD, GRAIN MUSTARD
\$14.00/\$24.00

PAN SEARED SMOKED JUMBO SCALLOP
MANHATTAN CLAM CHOWDER, ROASTED GARLIC
CROUTON, ROASTED RED PEPPER ROUILLE
\$15.00

PAN SEARED QUAIL "CAESAR SALAD"
DOUBLE SMOKED BACON, ROMAINE HEARTS, BRIOCHE
CROUTON, LEMON ANCHOVY VINAIGRETTE
\$16.00

BRAISED VEAL CHEEK RAVIOLI
CREAMED BABY LEEKS, CRISPY SHALLOTS
\$17.00

PAN SEARED FOIE GRAS
BRIOCHE FRENCH TOAST, RHUBARB COMPOTE, AGED
BALSAMIC REDUCTION
\$24.00

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FRIED EGGPLANT LASAGNA

**RICOTTA, OVEN DRIED YELLOW
TOMATOES, MANCHEGO CREAM SAUCE, PURPLE BASIL OIL
\$20.00**

**GRILLED LIME AND GINGER MARINATED
CHICKEN BREAST**

**GRILLED ASPARAGUS, FONDANT POTATO, PINEAPPLE AND
RED PEPPER SALSA
\$24.00**

PAN SEARED PORK MEDALLION

**SHRIMP MOUSSE, PORK BELLY AND POTATO HASH, BABY
BOK CHOY, SOY BUTTER SAUCE
\$26.00**

PAN SEARED ARCTIC CHAR

**TOMATO AND CHILI CONSOMMÉ, WARM VEGETABLE SALAD,
PARMESAN POLENTA
\$28.00**

OVEN ROASTED DUCK BREAST

**DUPUY LENTILS, CURRY ROASTED APPLES, BLUEBERRY
GASTRIQUE
\$29.00**

GOAT CHEESE GNOCCHI WITH LOBSTER

**KING OYSTER MUSHROOMS, TOASTED PINE-NUTS, VANILLA
TARRAGON CREAM SAUCE.
\$30.00**

GRILLED NEW YORK STRIPLOIN OF BEEF

**WILD MUSHROOM CROQUETTE, CIPPOLINI ONIONS, WHITE
ASPARAGUS, GREEN PEPPERCORN SAUCE
\$33.00**

EIGHT DESSERT MENU
\$10.00

ESPRESSO CRÈME CARAMEL
COCOA NIBS, CANDIED ALMONDS

BANANA AND GINGER STRUDEL
CARAMEL ICE CREAM, BRANDY TOFFEE SAUCE

STRAWBERRY SHORTCAKE
VANILLA POUND CAKE, ICEWINE STRAWBERRIES, CHANTILLY CREAM,
STRAWBERRY SORBET

APPLE AND CINNAMON WAFFLE
RHUBARB COMPOTE, VANILLA ICE CREAM, MAPLE ANGLAISE

PASSIONFRUIT SORBET
SEASONAL BERRIES, HOUSE BISCOTTI

VANILLA CRÈME BRULEE WITH SEASONAL BERRIES