

## APPETIZERS



<b>Oysters on the Half Shell (4pc minimum)</b>	4.50/pc
fresh horseradish, shallot mignonette, house hot sauce	
<b>Warm Marinated Olives</b>	11
rosemary & garlic	
<b>Kale Tempura</b>	21
burrata foam, smoked trout roe, preserved pepper & honey vinaigrette	
<b>House Charcuterie</b>	48
selection of terrine, rillettes & cured meats, pickled farm peppers, chutney, grainy mustard, sourdough	
<b>Chilled Poached Lobster</b>	38
east coast lobster, strawberry gazpacho, soft herbs, yoghurt	
<b>Heirloom Beet Salad</b>	26
sweet & sour rhubarb, shiso, horseradish cream	
<b>Potato &amp; Watercress Soup</b>	18
watercress cream, pickled honey mushrooms	

### FOUR COURSE TASTING MENU

125 | Wine & Beverage Pairings 75

*allow our chefs to surprise you*

🌱 *For vegetarian and plant-based option alternatives to the menu please allow our chefs to create a custom dish.*

## FRESH PASTA

**Fogo Island Shrimp Lumache** 22/34  
semolina pasta, green peas, 'nduja sausage

**Lobster & Smoked Halibut Canelloni** 38  
potato, napa cabbage, lobster saffron jus

**Mushroom Strozzapreti** 18/29  
charcoal roasted wild mushroom ragout, aged gouda

Add Braised Short Ribs 5oz 20 | Add Pan Seared Scallops 4oz 24

## FISH

**Pan Roasted Pickerel** 40  
summer garden vegetables, heirloom carrot jus

**Baked Halibut** 56  
crispy brioche, leek & potato, halibut velouté

## WOOD-FIRED GRILL

**Elora Heritage Chicken** 48  
button mushroom ragout

**10oz Beverley Creek Lamb Sirloin** 56  
herbed lamb jus

**Daily Cut of Beef for Two** MP  
preserved Saskatoon berry jus

Accompanied by:

*potato pavé, glazed heirloom carrots with whipped ricotta, mixed greens salad*

