
ELORALICIOUS 2023

March 24th - April 2nd

\$50 per person

APPETIZERS

choice of one

Heritage Hen Pâté en Croûte
madeira gelée, partridge berry jam

Toasted Almond Vichyssoise
mussels, pickled honey mushrooms

MAINS

choice of one

Fish and Chips
fresh cut fries, rutabaga apple slaw, mixed greens, tartar sauce

Black Garlic Semolina Gnochetti
goat cheese fondue, carrots, pistou, walnuts

DESSERTS

choice of one

Cannoli
sheep's ricotta, honey, pistachio


Profiterole
cacao praline, vanilla diplomat cream

SNACKS

Marinated Olives 17 
garlic and rosemary

White Fish Tempura 20
house kimchi




Soybean Hummus 18 
sunflower crumb, crudité's, sesame lavash

East Coast Oysters (6pc) 28
house hot sauce, lemon, horseradish

APPETIZERS

Butternut Squash Soup 22
apple chutney, spiced chantilly, toasted pumpkin seeds

Farm Greens 21
Granny Smith apples, kohlrabi, candied chestnuts, tomme forte

Crispy Quinoa and Carrot Salad 23 
pine nut pudding, citrus, soft herbs

Seared Albacore Tuna 32
fingerling potato salad, sea buckthorn, olives, arugula, cured yolks

Terrine 30
ham hock, foie gras, prunes, cabbage jam

MAINS

Pan Roasted Lake Erie Pickerel 37

*white bean and saffron nage, charcoal roasted cabbage,
celery, tomato oil*

Heritage Hen Ballotine 38

heirloom potato pavé, roasted brussels, smoked bacon, duxelles jus

Goat Cheese Gnudi and Heirloom Beets 35

buckwheat groats, partridge berries, sorrel

Lamb Ragout and Spaghettini 36

*merguez sausage, hot house bell pepper,
smoked straciatella, bee balm*

Grass-fed Beef Burger 31

*bacon and onion jam, buffalo cheddar,
served with mixed greens and hand cut fries*



vegan

(please ask about our vegan options)

