



FOUR COURSE TASTING MENU 125 | **Wine & Beverage Pairings 75**

allow our chefs to surprise you

APPETIZERS

Oysters on the Half Shell (4pc minimum) 4.50/pc

fresh horseradish, shallot mignonette, house hot sauce

Warm Marinated Olives 11

rosemary & garlic

Kale Tempura 21

burrata foam, smoked trout roe, preserved pepper & honey vinaigrette

House Charcuterie 48

selection of terrine, rillettes & cured meats, pickled farm peppers, chutney, grainy mustard, sourdough

Chilled Poached Lobster 38

east coast lobster, strawberry gazpacho, soft herbs, yoghurt

Heirloom Beet Salad 26

sweet & sour rhubarb, shiso, horseradish cream

Sweet Corn Soup 18

tomato chutney, aged gouda, herb oil

🌱 *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

Tomato Strozzapreti 18/29
heirloom tomato ragout, smoked stracciatella

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

