



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

Sweet Corn Soup 18

tomato chutney, aged gouda, herb oil

Heirloom Beet Salad 26

grilled stone fruits, field greens, candied walnuts, crema, maple vinaigrette

Chilled Poached Lobster 38

east coast lobster, strawberry gazpacho, soft herbs, yoghurt

Kale Tempura 21

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

Mezze Board 48

selection of cured meats, rilette, terrine, Canadian cheese,
Pearle Farm produce preserves, chutney, mustard, seeded rye crisps

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

FRESH PASTA

Tomato Strozzapreti 18/29

heirloom tomato ragout, smoked stracciatella

Goat Cheese Gnudi 20/32

pan roasted zucchini, red pepper marmalade, arugula

Sweet Potato Agnolotti 34

oyster mushroom, toasted hazelnut, pickled berries, mushroom velouté

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

All items from the grill are accompanied by potato pavé, glazed heirloom carrots with whipped ricotta & mixed greens salad

Elora Heritage Chicken 48

button mushroom ragout

10oz Beverley Creek Lamb Sirloin 56

herbed lamb jus

Daily Cut of Beef MP

preserved Saskatoon berry jus

