



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, apple mignonette, house hot sauce

Warm Marinated Olives 11

rosemary & garlic

Fogo Island Pink Shrimp 30

celery, apple, curried pepper sauce, coriander

Roasted Carrot Salad 26

whipped goat cheese, flax seed crisps, caramelized honey, sea buckthorn

Pumpkin Barbajuan 21

spiced pumpkin, fondue cream, partridge berry chutney

Autumn Butternut Squash Soup 16

tomato chutney, spiced chantilly, pumpkin seed oil

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 ragoût, smoked stracciatella

Goat Cheese Gnudi 27/35

lamb ragoût, kale

Sweet Potato Agnolotti 34

oyster mushroom, toasted hazelnut, pickled berries, mushroom velouté

Add Braised Short Ribs 5oz 22 | Add Pan Seared Scallops 4oz 26

FISH

Pan Roasted Trout 40

swiss chard, butternut squash, hot house bell pepper sauce

Pan Seared Scallops 54

cauliflower, lemon jam, double smoked bacon, cauliflower purée

WOOD-FIRED GRILL

All items from the grill are accompanied by potato pavé,
roasted brussels sprouts & delicata squash salad

Elora Heritage Chicken 48

button mushroom ragoût

10oz Beverley Creek Lamb Sirloin 56

tomatillo jus

Daily Cut of Beef MP

River Bank grape jus

