

CHEF/PATRON: ANTON VOLEK

STARTERS

SOUP 7

Made fresh from seasonal ingredients.

GRILLED AAA BLADE STEAK SALAD 13

Salad of shaved readishes, fennel, frisee, and Toscano cheese. Pommery balsamic vinaigrette.

GRILLED CALAMARI 13

Watermelon and lime salad. Fresh Thai chilies, coriander and soy glazed crispy pork belly.

SCALLOPS 13

Pan seared scallops, cauliflower puree, pineapple and caper salsa, double smoked bacon.

DUCK CONFIT AGNOLOTTI 11

Cider apple pure, sautéed Savoy cabbage, roasted chestnuts and red currant compote

'DINGO FARM' LAMB GNOCCHI 12

Braised neck of lamb, sautéed mustard greens, rosemary jus and herb 'tart fine'.

SMOKED SALMON FRITTERS 11

Shaved fennel, fresh herb and citrus salad, and lemon caper aioli.

'COOKSTOWN GREENS' GOAT CHEESE AND BEET SALAD 12

Deb Mckay's organic lettuce mix, organic beets, fresh goat cheese, vincotto, blood orange and toasted hazelnuts

FOIE GRAS 16

Seared 'champs d'elysees' foie gras, celery root walnut veloute, and sautéed apples.

PIZZAS 15

BERKSHIRE PORK SAUSAGE, tomato base, mozzarella, hot peppers, and fresh sage.

GOAT CHEESE, pesto, grilled artichokes, roasted red peppers, olives, fresh arugula and balsamic reduction.

DUCK CONFIT, caramelized red onions, brie, red currants and fresh marjoram.

CHICKEN, tomato base, grilled organic chicken, mozzarella, and fresh oregano.

TASTING MENU AVAILABLE ON REQUEST / Five courses 50 per person /

MAINS

STEAKS

All steaks are dry aged 28 days and served with green beans, parmesan whipped potatoes, 'au jus' and sauce béarnaise.

8oz AAA Simcoe County BEEF 'true' RIBEYE	27
10oz AAA Simcoe County BEEF TENDERLOIN	34
10oz BISON STRIPLOIN from Universal Game Farm	31

'UNIVERSAL GAME FARM' VENISON LOIN 32

Black pepper spaetzle, 'dickey bee' buckwheat honey glazed parsnips, smoked bacon, rosemary jus, mustard sauce and wild red currants.

BRAISED BEEF SHORTRIB 21

Crispy polenta cake, celery root, apple sauté, bacon lardon, shallot confit, blue cheese beignet, parsley puree and natural jus.

'RIVERGLEN FARM' MUSCOVY DUCK BREAST 26

Pearl barley risotto. Candy cane, golden and white beets. Thyme jus and blood orange marmalade.

'DINGO FARM' LAMB 'TWO WAYS' 30

Roasted loin and braised shoulder, potatoes boulangere, white onion soubise, slow roasted winter vegetables, natural jus and mint salsa verde.

'CLEARVIEW RABBITRY' BRAISED RABBIT AND 'RED FIFE' PAPPARDELLE 24

Braised rabbit 'au vin', baby vegetables and 'red fife' pappardelle. Braising jus and crispy sage.

PAN FRIED 'LAKE ERIE' PICKEREL 25

Pearl onions, smoked bacon, oyster mushrooms and vanilla scented mash. Red wine jus.

PAN FRIED WEST COAST DOVER SOLE 26

Dungeness crab and braised leek risotto. Petit salad of shaved apple and chervil. Meyer lemon vinaigrette.

ROASTED ORGANIC SHETLAND SALMON 27

Beluga lentils, braised leeks and crispy fingerling potatoes. Horseradish white wine cream sauce.

BRITISH COLUMBIA DUNGENESS CRAB LINGUINE 24

Chilies, scallions, mango and coriander. Coconut, kaffir lime and lemon grass cream sauce.

'FENWOOD FARM' CHICKEN AND FONTINA RAVIOLI 19

Pearl onions, smoked bacon, grilled king oyster mushrooms, hazelnuts and escarole. Garlic froth and thyme jus.

Five courses and wine pairing 70 per person.