



Dinner Menu

SAMPLE

We are pleased to introduce our menu as either an A la Carte or Tasting Menu.

Chef Amédé Lamarche's contemporary approach to classic cooking can be thoroughly explored in a 4 or 5 plate tasting menu with several choices within each course.....

One – Small Plates to Tempt the Palate

Two – Larger Appetizers to Broaden the Experience

Three – Rich and Savory Offerings

Four – Creative Cheese Compositions

Five – Delicate and Interesting Desserts

Four Plate Tasting Menu

\$80

with wine offerings \$110

Five Plate Tasting Menu

\$95

with wine offerings \$135

A la Carte Menu

Prices listed with each item

One

Spring Garlic Soup and Pancetta Wrapped Frog Leg
Sautéed Morels and Parsley Coulis
Vernaccia di San Gimignano Vigna A Solatio, Tuscany, Italy, 2004, 3oz.

Local Organic Lettuces
Caramelized Apple and Amaranth, Toasted Almond Praline
Beetroot and Balsamic Reduction
Dry Rosé, Cave Spring Cellars, Niagara, Canada, 2005, 3oz.

Terrine of Smoked Ham Hock and Foie Gras
Pickled Ramps and Honey Mushrooms
Horseradish Fondant and Walnut Pistou
\$5 supplement to à la carte and tasting menu
Gerwurztraminer Reserve, Pelee Island, Canada, 2004, 3oz.

Warm Smoked Organic Salmon
Spring Pea Flan. Grapefruit 'gelée virtuelle'
Sauvignon Blanc, Te Mania Estates, Nelson, New Zealand, 2004, 3oz.

Sauté of Spring Morels and Asparagus
Wild Arugula and Parmesan
Candied Hazelnut and Black Truffle Coulis
Sauvignon Blanc, Richmond Ridge, Wairau River Wines, New Zealand, 2004, 3 oz.

\$15 à la carte

Two

Cornmeal Crusted Skate Wing
Braised Pork Belly and Carrot Vichy
Lobster Salmis
Chardonnay, "unoaked", Lailey Vineyard, Niagara, Canada, 2004, 3oz.

Vanilla Skewered Québec Foie Gras
Burnt Honey and Cardamom Glaze
Rhubarb Compôte, Pain Perdu, Celery Sorbet
\$10 supplement to à la carte and tasting menu
Domaine de Coyeux, Muscat de Beaumes de Venise, 2002, 2oz

Roast Loin of Veal with Dungeness Crab Mousse
Asparagus Vinaigrette
Sea Urchin and Tarragon Emulsion
Chardonnay, McManis, "River Junction", Ripon, California, 2003, 3oz.

Yellowfin Tuna Tartare and 'sashimi niçoise'
Cucumber Gelée and Olive Oil Crème Glace
Sauvignon Blanc, Domaine des Cassagnoles, Côtes de Gascogne, France, 2005, 3oz.

Fava Bean 'tortolloni' with Caramelized Eggplant
Sweet Garlic Soubise and Harissa Oil
Fumé Blanc, Murphy-Goode, Sonoma, California, 2003, 3oz.

\$24 à la carte

Three

Ontario Squab 'à deux façons'
Braised Leg and Marcona Almond 'pastilla', Spice Roasted Breast
Cauliflower Flan and Wild Arugula
Cocoa Nib Reduction
Syrah, Santa Barbara, Santa Ynez Valley, California, 2003, 4oz.

Classic Kobe Beef Striploin
Yukon Gold and Braised Oxtail 'tart'
Cèpe Coulis, Red Wine and Shellfish Emulsion
\$35 supplement to à la carte and tasting menu
Alisos, Palmina, Santa Barbara County, California, 2004, 4oz.

Pan Roasted Beef Tenderloin
Smoked Celery and Black Truffle 'twice baked'
Fine Beans 'rotis aux lard' and Foamed Lentils
Sauce Périgourdine
Cabernet Sauvignon, McManis, Junction River, California, 2004, 4oz.

Olive Oil Scented Arctic Char 'cuite sous-vide'
Braised Celery and Salsify Terrine, Smoked Honey Mushroom
Oyster Velouté
Chardonnay, Barrel Fermented, Sacred Hill, New Zealand, 2003, 4oz.

Yukon Gold Crusted Paupiette of Black Bass and Braised Oxtail
Baby Leeks and Leek Foam
Sauce Braisaige
Pinot Noir, Waterstone, Carneros, California, 2002, 4oz.

Spring Pea and Mascarpone 'arancini'
Smoked Tomato and Saffron 'soffrito'
Sangiovese di Romagna Superiore, Celli, Italy, 2004, 4oz.

Roast Saddle of Lamb 'anchoiade'
Semolina and Eggplant Gnocchi
Caper and Black Olive 'sugo'
MC2, Rymill, Coonawarra, Australia, 2001, 4oz.

\$36 à la carte

Four

Roquefort 'Papillon' Gâteaux
Bibb Lettuce Hearts, Pecan Crisps
Candied Shallots
Pineau des Charentes, Reynac, Cognac, France, 2oz.

Whipped Brie de Meaux
Walnut 'pain perdu' and Pear Compôte
Port Wine Reduction
Fonseca Bin. 27 Reserve Porto, 2oz.

Ste. Maure de Touraine
Kumquat Marmalade, 'craquelins aux pistaches'
Fumé Blanc, Murphy-Goode, Sonoma, California, 2003, 2oz.

Shaved Cantal
Curly Endive and Serrano Ham
Smoked Tomato and Fennel Seed Coulis
Riesling, Henry of Pelham, "Reserve", Jordan, Niagara, 2005, 2oz.

\$15 à la carte

Five

Honey and Lavender Panna Cotta
Iced Melon Broth, Seasonal Fruit Sorbets
Il Vino dell' Amore, Moscato, Bottega, Italy, 3oz.

Chocolate and Banana Custard
Mango and Szechuan Peppercorn Frozen Yogurt
Avocado and Mint Coulis
Passionfruit Bellini, 3oz.

Warm Chocolate and Cassis 'clafoutis'
Toasted Almond Milk Ice Cream
Kir Royale, 3oz.

Pinenut Tart
Pineapple and Sage Sorbet
Candied Orange Coulis
"Indian Summer" Riesling, Cave Spring, Canada, 2004, 2oz

\$15 à la carte