



Dinner Menu

We are pleased to offer our seasonally inspired menu in two different formats. The first being our Inspiration menu which is a three course prix fixe menu with your choice of starter, main course and dessert. The second is our A la Carte menu.

INSPIRATION MENU

STARTERS

TARTARE OF LOCAL ORGANIC BEETROOT with purslane, cabrales cheese, hazelnut and orange blossom vinaigrette

or

CITRUS CRUSTED KING MACKEREL with savoury granola, pickled ginger and a cauliflower lemongrass velouté

MAIN COURSES

A TASTING OF KEVIN McCOMB'S LAMB with zucchini blossom, coco beans ratatouille and a sassafras jus

or

ROASTED LINE-CAUGHT LINGCOD with saffron & squid ink fettuccine and an escabeche of grape tomatoes

or

GOAT CHEESE TORTELLINI with nicoise olive textures, sorrel, morels and Champagne beurre blanc

DESSERTS

WHIPPED VANILLA CRÈME BRULÉE with toasted macadamia nuts, olive oil shortbread and candied Niagara cherries

or

CHOCOLATE GINGER MOUSSE with dulce de leche, late harvest Riesling ice cream and Church garden herbs

\$59.00 Prix Fixe

plus taxes and gratuity

A LA CARTE MENU

STARTERS

A TRIO OF LOCAL ORGANIC SALADS with stilton, apple, beetroot, hazelnuts and individual vinaigrettes
\$18

BUFFALO MOZZARELLA SOUP with a pizza tuile, niçoise olive and basil
\$19

SAKE & CITRUS CURED HAMACHI with cucumber, yuzu, soy and matcha green tea sorbet
\$20

PANCETTA WRAPPED RABBIT LOIN with black mission fig, pistachio and Champagne grapes
\$20

NOVA SCOTIA LOBSTER grilled tail & tempura claw with octopus carpaccio and a green apple salad
\$24

SEARED QUEBEC FOIE GRAS with Timothy Larsen's black pudding with textures and temperatures of local rhubarb
\$29

MAIN COURSES

SUMMER TRUFFLE 'POT AU FEU' with herbed potato gnocchi, local vegetables and wild mushroom consommé
\$34

PAUPIETTE OF NUNAVUT BLUE HALIBUT with potato, oxtail, fried sage and a sea urchin emulsion
\$38

WILD COHO SALMON 'SOUS VIDE' with porcini crusted Qualicum Bay scallops, wild mushroom galette asparagus and a watercress sauce
\$42

QUEBEC DUCK THREE WAYS breast, foie gras croquettes, and pot pie with chanterelles, fava beans porcini marmalade and a rosemary bigarade sauce
\$39

SPICE CRUSTED LOIN OF ELK with Niagara cherries, hazelnut, roasted beets, grilled artichoke, and black & white pepper sauces
\$44

PAN ROASTED BEEF TENDERLOIN with baked potato terrine, varieties of local onions and sauce Périgueux
\$39

DESSERTS

CHOCOLATE BACON GANACHE with sorrel ice cream and pickled cherries
\$15

APPLE PIE DUO cardamom sable, walnut streusel with a beurre noisette sabayon
\$15

A TRIO OF SUMMER COCKTAILS IN DESSERT FORM pina colada, mojito & margarita flavours
\$15

'COFFEE & DOUGHNUTS' Krispy Kreme ice cream and crème brûlée with espresso soil
\$15

CHEESE

SELECTION OF DOMESTIC & IMPORTED CHEESE

Served with appropriate accompaniments

3 one ounce selections \$18

Additional one ounce selections \$6

ISLE AUX GRUES CHEDDAR

Cow's Milk, Canada, Firm, Unpasteurized

BRILLAT SAVARIN AFFINE

Cow's Milk, France, Soft, Unpasteurized

SAINT MAURE DE TOURAINE

Goat's Milk, France, Semi-Soft, Unpasteurized

BRIE DE MEAUX

Cow's Milk, France, Soft, Unpasteurized

MOZZARELLA DI BUFALA CAMPANA

Water Buffalo Milk, Italy, Soft, Pasteurized

CABRALES

Cow's Milk, Spain, Semi-Soft, Blue Veined, Unpasteurized

ROQUEFORT PAPILLON

Sheep's Milk, France, Semi-Firm, Blue Veined, Unpasteurized

CROTIN DE CHAVIGNOL

Goat's Milk, France, Semi-Firm, Unpasteurized

TALEGGIO

Cow's Milk, Italy, Soft, Unpasteurized

STILTON

Cow's Milk, England, Semi-Soft, Pasteurized

MACHEGO

Sheep's Milk, Spain, Firm, Unpasteurized

REBIOCHON DE SAVOIE

Cow's Milk, France, Semi-Soft, Unpasteurized