



STARTERS

ELK ONION SOUP (\$19) - Neck Broth / Allium / Sourdough / Gruyère

SQUASH SOUP (\$18) - Butternut / Vadouvan / Crème Fraîche / Wild Rice

BLACK WALNUT GREEN SALAD (\$16) – Fresh Greens / Red Onions/ Blue Cheese / Walnuts

TARTARE (\$24) - Bison or Beet / 64° Egg / Flax Tuile / Horse Radish / Watercress

ROASTED BRUSSEL SPROUTS (\$23) - Kohlrabi / Endives/ Dill / Honey Dijon / Lardons

CAVIAR SERVICE (\$135) - Bannock / Blini / Creme Fraiche / Traditional Accoutrements

BREAD SERVICE (\$9) - House Made Country Loaf & Bannock / Cultured Butter / Charcoal Salt

ENTREES

BRAISED SHORT RIB (\$37) - Parsnip / Carrot / Black Lentils / Truffle / Jus

PUMPKIN SCARPANOCC (\$29) - Boursin Creme / Pepita Pesto / Parmesan / Chives

PORK CHOP (\$39) - Fennel / Chicory / Apple / Quinoa/ Chasseur

QUAIL (\$37) - Sunchokes / Ground Cherries / Burnt Garlic / Scotch Egg

DINNER FOR TWO

ROASTED CHICKEN (\$80) (GF)

ONTARIO TOMAHAWK (\$182) (GF)

VEGETABLE POT PIE (\$70)

(All Served with Glazed Brussels Sprouts / Roasted Fingerlings / Tomato Farro / Jus)

DESSERTS

APPLE TURNOVER & CARAMEL CREAM (\$13)

BUTTER TART & HAY ICE CREAM (\$13)

(Service Included)

