



## THREE COURSE PLATED MENU

**Option 1: \$52 per guest | Your choice of 1 appetizer + 2 entrees + 1 dessert**

**Option 2: \$82 per guest | Your choice of 2 appetizer + 3 entrees + 2 dessert**

### APPETIZERS

**CAULIFLOWER & PIQUILLO BISQUE\*\***  
Picked basil, tomato relish, foam

**VICHYSSOISE AUX POMMES\*\***  
Melted shallot, chive, crispy leek

**STONE FRUIT SALAD \*+**  
Spinach & arugula, crispy prosciutto, blood orange, pine-nut gremolata, manchego, lemon-thyme vinaigrette

**PEAR & ENDIVE SALAD \*+^**  
Icewine-soaked grapes, radicchio & arugula, walnut, smoked gorgonzola, 5 spice & plum dressing, port reduction

**INDULGE IN A CAESAR SALAD**  
Romaine heart, baby kale & radicchio, warm smoked bacon, sourdough crouton, grana padano, lemon-garlic & anchovy vinaigrette

**NORTHERN LIGHTS SALAD \*\*+**  
Shaved nappa & brussels, honey-roasted pecans, cauliflower, cippolini, pomegranate,



### ENTRÉES

SERVED WITH LOCALLY-SOURCED FARMER VEGETABLES

**SKILLET-ROASTED HEN'S BREAST \***  
Ancho-rubbed, sweet poblano corn, charred tomato & thyme beurre blanc, crushed fingerling, soft herb salad

**GRILLED 'CALI-CUT' STRIPLOIN \***  
Cognac & peppercorn jus, truffled potato purée, lobster compound butter, crispy potato threads

**FORAGERS' LAMB SHANK**  
Wild field mushroom, pearl onion, lamb belly pancetta, fortified wine jus, polenta croquette, kalamata dust

**GRILLED PORK RIBEYE #**  
Marinated coppa cut, fennel & apple, collard greens, spaetzle hash, crispy onion gremolata, sauerkraut dust

**HERB-CRUSTED ATLANTIC COD +**  
Rainbow chard, grape tomato, asparagus, tarragon couscous, chimichurri, hazelnut

**MISO LAKE HURON TROUT \***  
Grilled bok choy, tempura zucchini flower, avocado foam, mango gel, black radish & fennel slaw, mint oil, kimchi dust

**DUCK CONFIT RAVIOLI +**  
Brown butter, blueberry, crispy sage, pistachio gremolata, hand-made

**VEGAN BONE MARROW \*#^**  
Potato duxelle, smoked mushroom jus, king oyster, crispy potato, arugula, toast

\* gluten free  
^ vegetarian  
+ contains nuts  
# dairy free



## UPGRADED COURSES

### PALATE CLEANSER\*# | \$5

Sea buckthorn & passionfruit granita, Thai basil, grapefruit gel

### BEEF TENDERLOIN\*# | \$8

Borderlaise, sweet potato fondant, foie gras butter

### GALANGAL BISON SHORT RIB\* | \$8

Coconut, black garlic & parsley butter, birch syrup, herb-crushed potato, charcoal dust

### PISTACHIO-CRUSTED HALIBUT+ | \$10

Smoked white bean ragu, mirepoix, maltaise, sorrell

### VENISON TENDERLOIN | \$12

Carmelized peach, cippolini, plum jus, oregano dust, potato pavé, grilled focaccia

## ADDITIONAL PASTA COURSE

### CASSERCIA AL TARTUFO | \$14

Roasted field mushroom, red wine-braised cippolini, truffle & peppercorn cream, arugula, crispy enoki, manchego

### LINGUINE AL LIMONE | \$12

Fresh pasta, baby ice prawns, bay scallop, confit shallot, chili, lemon & thyme, baby spinach, capers, cold pressed olive oil

## UPGRADED SIDES

### BEEF CHEEK POTATO\* | \$6

Gruyère, rosemary, smoked salt

### CRUSHED FINGERLING GRATIN\* | \$5

Cendré des prés, melted shallot, seasoned cream, thyme

## DESSERTS

### CHOCOLATE TERRINE \*^

Pineapple sorbet, hazelnut brittle, chili syrup

### STAR ANISE POACHED PEAR \*^

Red wine, burnt orange mascarpone, white chocolate & lavender soil

### PARSNIP & VANILLA PANNA COTTA \*#^+

Almond milk, dairy-free apricot caramel, dark chocolate shaving, edible flowers & mixed berries

### CRÈME CARAMEL \*

Custard, blood orange caramel, dark chocolate & vanilla bean ash, popped corn, berries, sugar cage

Allergies and restrictions are happily accommodated.

\* gluten free

^ vegetarian

+ contains nuts

# dairy free

