

DINNER MENU ONE \$45

mushroom soup

BRIOCHE CROUTON | ENOKI AND TARRAGON SALAD | BLACK TRUFFLE

crab cake

TOM YONG GONG BROTH | MANGO | PEANUT CHUTNEY

caesar

SMOKED PORK BELLY | CREAMY PARMESAN | GARLIC BRIOCHE CROUTON

baby spinach salad

CRUMBLED GOATS CHEESE | TOASTED HAZELNUTS | SHAVED APPLE  
SPROUTED PULSE | VERJUS VINAIGRETTE

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smoked salmon

BRAISED FENNEL AND HEIRLOOM CARROTS  
DILL CRÈME FRAÎCHE | MUSTARD GREENS

grilled striploin

GARLIC MASHED | GLAZED ROOTS | CARAMELIZED ONION AND SMOKEY BLUE  
PULLED SHORT RIB SAUCE

smoked chicken mac & cheese

BACON | GREEN ONION | BÉCHAMEL  
OTTAWA VALLEY CHEDDAR | FRIED ONION & BRIOCHE CRUST

seared scallops and spicy merguez sausage

BELL PEPPER RAGOUT | HAND ROLLED CAVATELLI PASTA  
TOASTED MARCONA ALMONDS

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vanilla crème brûlée

RED WINE POACHED PEARS

chocolate layer cake

CRISPY FEUILLETINE | CHOCOLATE BISCUIT WITH HAZELNUT FLAKES  
DARK CHOCOLATE MOUSSE | RASPBERRY COULIS

chef | **MICHAEL STEH**

## DINNER MENU TWO \$55

### mushroom soup

BRIOCHE CROUTON | ENOKI AND TARRAGON SALAD | BLACK TRUFFLE

### ahi poke

AVOCADO | GARLIC CHILI OIL | LOTUS ROOT CHIPS  
SESAME SOY | JICAMA SALAD | PINEAPPLE RUM SALSA | COCONUT BACON

### caesar

SMOKED PORK BELLY | CREAMY PARMESAN | GARLIC BRIOCHE CROUTON

### burratta mozzarella

HEIRLOOM BEETS | CANDIED TURKISH PISTACHIO  
ROCKET SALAD, PARSLEY AND LEMON VINAIGRETTE

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### swordfish

ARTICHOKES | PICKLED EGGPLANT | PRESERVED GREEN TOMATO  
CAPER RELISH | PARSLEY SAUCE

### wellington county beef tenderloin and smoked short rib duo

CARAMELIZED ONIONS AND BLUE CHEESE | GARLIC POTATO MASH  
GLAZED ROOTS | RED WINE JUS

### ricotta ravioli

ROASTED SQUASH PURÉE | BROWN BUTTER | AMARETTI CRUMB  
SICILIAN RICOTTA SALATA

### rack of lamb

ROASTED BUTTERNUT SQUASH AND CAULIFLOWER RISOTTO  
STOUT BRAISED STICKY PULLED LAMB SHANKS | CRISPEN APPLE MINT SAUCE

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### vanilla crème brûlée

RED WINE POACHED PEARS

### chocolate layer cake

CRISPY FEUILLETINE | CHOCOLATE BISCUIT WITH HAZELNUT FLAKES  
DARK CHOCOLATE MOUSSE | RASPBERRY COULIS

chef | **MICHAEL STEH**