

Summer Menu

Amuse-Bouche

Sourdough bread, Kawartha butter

First Course

Summer Fennel Salad

*Fennel, beets, citrus, whipped ricotta,
pomegranate vinaigrette, pistachio*

or

Grilled Gem Lettuce

Wild leek ranch, Parmesan, garlic pangrattato

Second Course

Lobster Raviolo

Sugar snap peas, carrot butter sauce, sorrel

or

Burrata

*Heirloom tomatoes, verjus, fresh herbs,
grissini*

or

Salmon Tataki

Whiskey shoyu, puffed wild rice, cucumber

or

Steak Tartare

Crispy sunchoke, lovage, pickled wild leeks

Summer Menu

Main Course

Beef Striploin

Mushrooms, grilled kale, truffle jus

or

Pan-Seared Pickerel

PEI mussels, broccolini, nduja butter sauce

or

Quebec Duck Breast

Fennel soubise, apricot, lavender jus, almond

or

Grilled Halibut

Preserved tomatoes, green onion, saffron fumet

or

Enchiladas

Corn tortillas, roasted peppers, corn, black beans, mole roja, queso, crema, avocado, cilantro

Dessert

S'mores

Dark chocolate, smoked sea salt marshmallow, graham crumb, hazelnut praline

or

Piña Colada

Coconut & passion fruit sorbet, rum cake, grilled pineapple, cherry