



## Prix Fixe \$70.00/pp for 2

Choice of 1 starter, 2 entrees and 1 dessert  
& One glass of Nest sparkling wine each

### starters & shareables

**Sumac Roasted Carrot** - Ontario Heirloom Carrots, Rosewood Estates Wildflower Honey, Pepita, Lemon Yogurt, Hummus, Microgreens (veg) (gf)

**Mushroom & Burrata Toast** - Unionville Mushrooms Roasted Oysters, Grilled Local Sourdough, Bella Casara Burrata, Olive Oil, Vancouver Island Sea Salt & Balsamic Glaze (veg)

**Hillside Garden Farms Beet Salad** - Red & Golden Beets, Beet Chips, Whipped Ricotta, Olive Oil, Microgreens (veg)

**East Coast Mussels** - Local Brewed Beer, Garlic Butter, Roasted Cherry Tomato, Double Cream, Smoked Bacon Lardon & Fresh Herb (gf)

**Sausage Roll** - Stonecroft Farms Berkshire Pork Sausage, Flakey Butter Pastry, Kozlik's Triple Crunch Mustard & Steak Sauce

**Petite Charcuterie** - Chef's Choice of 3 Cheeses & 2 Meats With Accompaniments

### entrees

**Steak & Frites** - 8oz Striploin, Thompson Farms Yukon Gold Potato Pave, Seasonal Vegetables, Demi-Glace

**Maple Pecan Crusted Salmon** - Atlantic Salmon, Sweet Potato Mashed, Seasonal Vegetables, Ennis Maple Glaze (gf)

**Roasted Lamb Sirloin (Canadian)** - Fregola Salad, Roasted Garlic Beet Puree, Seasonal Vegetables, Demi-Glace

**Brisket Pappardelle** - 16hr In-House Smoked Brisket, Tomato Sauce, Roasted Cherry Tomato, Fresh Herbs, Bright Brand Aged Cheddar

**Cauliflower Steak** - Pan Roasted Cauliflower, Smoked Paprika, Chipotle Hummus, Kale Chips, Toasted Pine Nuts & Chimichurri (Vegan)

### dessert

**Biscoff Tiramisu**

(Vegan Dessert Options Available)

*Please identify any dietary restrictions to your server to ensure your courses are modified appropriately.*



We're Feast On® certified! This means that we meet a stringent set of standards set by the Culinary Tourism Alliance to prove that we are committed to sourcing Ontario-grown and raised ingredients.