



nest

# Date Night

## Prix Fixe \$70.00/pp for 2

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

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

## 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

### Sausage Roll

Stonecroft Farms Berkshire Pork Sausage, Flaky 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)**

### Canadian Roasted Lamb Sirloin

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*



### 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.