



nest

Date Night

Prix Fixe \$75.00/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 Carrots & Parsnips

Ontario Heirloom Carrots, Parsnips, Rosewood Estates Wildflower Honey,
Pepita, Lemon Yogurt, Chipotle Hummus, Microgreens **(veg)(gf)**

Heirloom Tomato Carpaccio & Burrata

Ontario Heirloom Tomatoes, Pickled Shallots, Bella Casara Burrata,
Olive Oil, Vancouver Island Sea Salt, Basil, Flatbread Crackers **(veg)**

Hillside Garden Farms Beet Salad

Red & Golden Beets, Beet Chips, Whipped Ricotta, Olive Oil, Microgreens **(veg)**

Fogo Island Shrimp Croquettes

Thompson Farms Yukon Gold Potato, Roasted Red Pepper, Jalapeno,
Panko Breadcrumb, Kozlik's Triple Crunch Mustard Mayonnaise

Charcuterie

Chef's Choice of 3 Cheeses & 2 Meats With Accompaniments

entrees

Roasted Lamb Sirloin (Canadian)

Corn Polenta, Mariposa Dairy Goat Cheese,
Chili Oil, Pistachio, Mint Gremolata **(gf)**

Fogo Island Cod & Risotto

Saffron, Chive and Sweet Pea Risotto, Beet Chips, Gunn's
Hill Handeck Comte, Lemon Citrus Butter

Brisket Pappardelle

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

Oyster Mushroom Carbonara

Tagliatelle Pasta, Unionville Mushrooms Farm, Double Cream, Free
Run Farm Egg Yolk, Bright Brand Aged Cheddar, Fresh Herbs **(veg)**

Miso Butter Cabbage

Roasted Ontario Green Cabbage, St. Brigid's Creamery Butter, Miso,
Walnuts, Gunn's Hill Handeck Comte, Black Garlic, Fresh Herbs **(veg)(gf)**

dessert

Biscoff Tiramisu

Vegan options are available upon request.



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.