



**4 Course Set Menu
\$120.00/pp**



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.

beverage – *included*

Kir Royale

Elora Cassis, Peller Estate Sparkling Wine

starter

Bread & Butter For Two

Grilled Local Sourdough, St. Brigid's Creamery Butter & Vancouver Island Sea Salt

appetizer – *choose two*

Hillside Garden Farms Beet Tartare

Red & Cioggia Beets, Stracciatella Cheese (Bella Casara), Root Vegetable Chips, Vinaigrette, Flatbread Crackers **(veg)**

Brussel Sprouts & Smoked Feta

Crispy Brussel Sprouts, Capella Meadows Feta Cheese, Double-Smoked Bacon Lardons, Balsamic & Microgreens

King Cole Duck Wings

Crispy Duck Wings, Chef's Signature Sauce, Microgreens

Tuna Crudo

Lemon Infused Olive Oil, Tobiko, Pickled Onion, Chilli, Fried Wonton Chip

mains – *choose two*

Nest Market Fish

Chef's Choice Daily Fish, Corn Chorizo Hash, Yukon Gold Potato, White Wine Cream Sauce, Puffed Red Quinoa

Short Rib Stroganoff Tagliatelle

Braised Beef Short Rib, Tagliatelle Pasta, Hewitt's Dairy Sour Cream, Local Oyster Mushrooms, Chives, Bright Brand aged Cheddar

Kale Pesto Rigatoni

Rigatoni Pasta, Kale, Garlic, Lemon, Olive Oil, Chili Flakes, Pangrattato, Bright Brand Aged Cheddar **(veg)**

6oz Beef Tenderloin

Pastured Raised Beef, Potato Dauphinoise, King Oyster Mushroom, Demi-Glace, Seasonal Vegetables

Crusted Veal Chop

Wilted Greens, Pomme Puree, Demi Cream Sauce

dessert – *choose one to share*

Affogato

Chocolate Covered Espresso Beans, Pistachio Biscotti

Hibiscus Rose Water Sorbet

Mango Coulis, Mini Meringue