

15
YEARS OF
Lumière

Travel through 15 years of Lumière with every bite!

SUSHI

served with traditional condiments

SALMON TARTAR

pacific wild salmon minced with lemon, chive shallot & lemon grass,
blinis & crème fraiche

KANG KIEW WAN GAI

thai chicken & kaffir lime, spiced coconut broth

GRILLED FLANK

pearl onion, pecan and mennonite speck toffee, taber corn

PULLED RED DEER SHANK

barley risotto, saskatoon berry gastrique

APPLE TARTE TATIN

white truffle ice cream & rosemary caramel

CEDAR PLANKED HALIBUT

cauliflower pulse, smoked tomato relish

SPIT ROASTED WHOLE HOG

white cannellini bean cipollini cassoulet, wild blueberry & ginger gastrique

ROASTED BEET SALAD

candied pecan, crumbled blue benedictine, poached pear

CHILI DUSTED STRIPED BASS

candied sweet potato & corn grits, double smoked bacon lardons,
mango chow-chow

ROAST ONTARIO PEACH SALAD

tender greens, crumbled goat cheese, candied pecan
& buckwheat honey

CHILLED DARK CHOCOLATE POT DE CRÈME

burnt orange caramel, candied pecans, chocolate sand

PECORINO & HONEY

crostini, fig, red chili pepper

CONFIT DUCK

black truffle, foie gras & coprin mushroom bread pudding,
crushed pistachio, blueberry port reduction

FUNDY LOBSTER, SHRIMP & SCALLOP

ploye, cabbage & citrus