SUSHI
served with traditional condiments

SALMON TARTAR
pacific wild salmon minced with lemon, chive shallot & lemon grass, blinis & crème fraîche

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