

WINTERLICIOUS DINNER

SMALL PLATES (select one)

SOUP OF THE MOMENT | inspired daily collaboration by our chefs

or

MUSHROOM and BRUSSEL SPROUT SALAD | grilled mushrooms and brussel sprouts with Ontario smoked cheddar, candied bacon and spiced pecans 

or

ROASTED BEETS and GRILLED GREEN BEANS | roasted beets, grilled green beans, onion jam, crème fraiche, crispy wild rice 

or

GRILLED CALAMARI | marinated and grilled with salsa verde, warm tomato salad, crispy pancetta

LARGE PLATES (select one)

ONTARIO DOUBLE THICK PORK CHOP | double thick pork chop, cranberry compote, butter smashed rutabaga, apple, walnut, chili, preserved oranges salad

or

PAN SEARED BLACK COD | spaghetti squash, spiced squash purée, miso butter emulsion, bonito flakes, black oil

or

COQ AU VIN | roasted Cornish hen, braised red wine with mushrooms, pearl onions, baby carrots, seared leeks, dauphinoise potato

or

ROASTED SQUASH RISOTTO | mushrooms and spinach, topped with spiced almonds 

DESSERT (select one)

TUNDRA TIRAMISU VERRINE | espresso, mascarpone, Tia Maria, lemon zest, caramel roasted peanuts, dark chocolate cacao crumbs

or

ORANGE MARMALADE CARROT CHEESECAKE | Ennis maple and toasted pecan ice cream

or

CHOCOLATE MOUSSE CAKE | hazelnut tuille, Tahitian vanilla ice cream

3 courses } 43**

** applicable taxes and gratuities not included

Menu available from January 26—February 8, 2018