

Private Dining **Selections**

CHEER | \$49

Small **Plates** (select one)

Soup of the moment

inspired daily collaboration by our chefs

Artisanal house salad

artisanal lettuces with roasted pears and Rosewood honey apple vinaigrette, honey mushrooms and smoked Ontario cheddar

Large **Plates** (select one)

Miso grilled salmon

organic salmon, broccoli, wild mushroom mix, sweet and sour eggplant, basil coconut emulsion, jasmine rice

Oven roasted chicken supreme

slow roasted and brined, glazed with Rosewood honey and spices, mini roasted potatoes with rosemary, baby vegetables, natural pan jus

Wild mushroom risotto

pumpkin seeds, squash and Brussel sprouts, porcini aioli, roasted mushroom broth

Sweet **Temptations**

Dessert board

Chef's daily creation platter of desserts

Menu prices do not include applicable taxes and gratuities

A vegetarian option will be provided on the day of your event

** May be raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

 vegetarian options


ocean wise. A SUSTAINABLE CHOICE

 gluten free options



100KM FOODS INC.
An Award Winning Local Food Distribution Company



Proud supporter of Second Harvest, the largest food rescue program in Canada

TUNDRA

Fall 2019

OVATION | \$55

Small Plates (select one)

Soup of the moment

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Baby gem Caesar Salad

house candied bacon, pecorino black pepper creamy dressing, sour dough croutons, pickled anchovies, parmesan cheese

Large Plates (select one)

Spice crusted pork chop

Ontario raised 10 oz, heirloom carrots with roasted squash, Kingbird polenta, maple raisins with pine nuts, sour cherry and mustard gastrique

Oven roasted chicken supreme

slow roasted and brined, glazed with Rosewood honey and spices, mini roasted potatoes with rosemary, baby vegetables, natural pan jus

Wild mushroom risotto

pumpkin seeds, squash and Brussel sprouts, porcini aioli, roasted mushroom broth

Sweet Temptations (select one)

Tundra cheesecake

berry compote

Duo of house made Tundra ice cream and sorbets

ROAR | \$75

Small Plates (select one)

Soup of the moment

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Smoked chicken salad

roasted cauliflower, grilled broccolini, sunflower seeds, labneh spiced with toasted fennel and coriander, crispy chick peas, raisins

Grilled calamari

black garlic peanut vinaigrette, lemon purée, potato net, braised onions, tomatoes

Large Plates (select one)

Wild black cod

onion purée, creamed wild mushrooms with verjus and baby onions, smoked baby potatoes, dill and smoked sour cream sauce

Oven roasted chicken supreme

slow roasted and brined, glazed with Rosewood honey and spices, mini roasted potatoes with rosemary, baby vegetables, natural pan jus

California cut AAA Ontario strip (6oz)

grilled broccolini with lemon zest and roasted garlic, blister vine ripe tomatoes, king oyster mushrooms, pommes purée, green peppercorn veal demi

Sweet Temptations (select one)


Sour cherry sundae

pecan and salted caramel ice cream

Black Forest bar

chocolate flourless sponge, grand cru chocolate mousse, cherry jam, white chocolate sesame seed ice cream

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 gluten free options

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