

Escabeche

A popular dish in Spain and the Provincial Region of France, made-up of poached or fried fish covered with a spicy marinade and then refrigerated and served cold.

DINNER MENU

EXECUTIVE CHEF - CHRIS SMYTHE
SOUS CHEFS - ADAM RAPSEY & MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE

Aged Canadian Cheddar & "GLB" Winter Ale Velouté.....	\$16
Pancetta Crackling, Green Onion Gremolata	
Red Beet Root Broth, Charred Fennel Relish.....	\$14
Toasted Orzo, Black Eyed Peas	
Escabeche Caesar Salad	\$16
Tender Romaine Hearts Topped with Prosciutto, Shaved Parmesan and Preserved Lemon	
Tender Lettuce Heart Salad.....	\$16
Toasted Pecans, Crumbled Jay Bleu Cheese & Dried Sour Cherry Vinaigrette	
Nova Scotia Lobster Risotto	\$24
Roast Cipolline Onions, King Oyster Mushrooms & Chardonnay Butter	
Pan Seared Diver Scallops	\$20
Cucumber & Ginger Salad, Carrot Cardamom Jus	
Charcuterie Plate	\$21
Cured & Smoked Meats, Pickled and Marinated Vegetables, Pumpkin Butter and Grilled Flat Breads	

Additional Side Dishes:

Creamed Potatoes.....	\$8
Roast Seasonal Vegetables.....	\$8
Hand Cut Frites.....	\$7
Sautéed Wild Mushrooms	\$8
Lobster Tail	\$18
Butter Seared Sea Scallops.....	\$18

For the enjoyment of all guests, please refrain from using cellular phones in the restaurant.

SECOND COURSE

Sesame & Dried Chili Crusted Ahi Tuna.....	\$35
Pickled Heirloom Carrots, Coconut Milk Broth & Crispy Parsnips	
“Land & Sea”	
Grilled 8oz New York Striploin	\$36
Goat Cheese Potato Croquettes, Roast Cellar Vegetables, Caramelized Onion Jus	
(Add a 6 oz Lobster Tail or 3 Sea Scallops)	\$18
Blood Orange & White Honey Lacquered Cornish Game Hen	\$34
Roast Chestnuts, Caramelized Field Mushrooms, Blanched Almond & Parsley Root Puree	
Baby Clam Tagliatelle Pasta.....	\$37
Cacciatore Sausage, Braised Tomato Ragout, Confit Shallots, Wilted Spinach Sicilian E.V.O.O	
Pan Roast Beef Tenderloin.....	6oz \$38 8oz \$42
Sweet Potato Bacon & Chive Succotash, Espresso & Ancho Chili Cream	
Slow Braised Milk Fed Veal Shank	\$36
Mascarpone Creamed Potatoes, Roast Baby Beets & Foie Gras Butter	
Duo of Ontario Lamb.....	\$44
Cracker Crusted Rack, Spiced Sausage, Field Tomato Chutney, Celeriac and Red Potato Pancakes	
Vegetarian Option	\$28
Daily Creation Featuring Local and Seasonal Ingredients	

TASTING MENU

Amuse Bouche

Aged Canadian Cheddar & “GLB” Winter Ale Veloute
Pancetta Crackling, Green Onion Gemolata

Tender Lettuce Hearts, Toasted Pecans, Crumbled Jay Bleu Cheese
& Dried Sour Cherry Vinaigrette

Cave Springs Riesling “Dolomite” 2010, Niagara

Nova Scotia Lobster Risotto, Roast Cipolline Onions,
King Oyster Mushrooms & Chardonnay Butter

Inniskillin Chardonnay “Oak Aged” 2010, Niagara

Fruit Sorbet

Duo of Ontario Lamb, Cracker Crusted Rack, Spiced Sausage,
Field Tomato Chutney, Celeriac & Red Potato Pancakes

Château des Charmes Cabernet Franc 2009, Niagara

or

Ascheri Barbera D’Alba “Fontanelle” 2009, Piemonte, Italy

Baked Lemon Curd Tart with Kaffir Lime Ice Cream

Late Harvest Riesling, Château des Charmes, 2007

\$85 per person for tasting menu

\$33 per person for wine accompaniment