



## **Farm to Table Tasting Menu**

EXECUTIVE CHEF • MARC LYONS

PASTRY CHEF DE PARTIE • ZOE ELLIS

*'Using the finest local and regional ingredients'*

### **Amuse Bouche**

*Tasting of White Gazpacho*

### **Salad of Ton's Heirloom Tomatoes**

*Fiore de Laite Mozzarella, Tomato Water, Fresh Basil  
Cave Spring, "Dolomite" Sparkling Brut, Niagara*

### **Pan Seared Atlantic Scallops**

*Fried Pork Belly, Niagara Sweet Corn Purée, Jalapeño Purée  
Vintage Ink, Chardonnay, Niagara*

### **Sorbet**

*Just Peachy Farms Peach Sorbet*

### **Grilled Alberta Beef Tenderloin**

*Gremolata Roasted Fingerlings, Sauté of Marc's Mushrooms  
Ravine Vineyard, "Sand & Gravel" Cabernet Franc, Niagara*

### **Dessert Selection**

*To be Chosen off of our Al a Carte Menu  
Henry of Pelham, Late Harvest Vidal, Niagara*

Menu 89 per person

With Wine Pairing 140 per person

Price is Subject to Taxes and Gratuities.

This Menu is Subject to Change with the Seasons

Guests on Dinner Package are Subject to a \$24 Surcharge for This Menu