



Select A la Carte Dinner - 2025

Executive Chef – Jean-Paul Comte

'Using the finest local and regional ingredients'

FIRST COURSE ~ APPETIZER



Ontario Courgette Velouté

Pickled Summer Vegetables- Garden Thyme Creme Fraiche



Brassica Salad

Petite Kale, Cauliflower, Kohlrabi, Blueberries, Pecans, Smoked Maple Dressing



“Mushrooms on the Toast”

Caramelized West Coast Mushrooms, Roasted Garlic, Truffle Oil, Aged Pecorino, Rosemary Focaccia, Radish Cress

SECOND COURSE ~ ENTRÉES



Vegan Panisse

Spinach, Sunchokes, Radish, Turnips, Sunflower Seed, Granola, Rhubarb Chutney

Roast Chicken Supreme

Summer Succotash, Honey Mushrooms, Chicken Gravy

Grilled Ontario Striploin

Beef Tallow Confit Petite Potatoes, Creamed Spinach, Natural Jus



Pan Seared Salmon

Edamame Beans, Heirloom Tomatoes, Artichokes, Niçoise Olives, Chard-Sauce Vierge

DESSERT

Chef's Choice of Daily Dessert Creation

Regular Coffee / Tea Service

Pre-selection due 10 days prior to dining ~ \$75.00 plus 18% gratuity and tax

Select on the night of service \$10.00 surcharge plus 18% gratuity and tax

Maximum 22 persons