



LOCAL INSPIRED SPECIALS

Appetizers

- Maple and Rye Cured Rainbow Trout** 11
Shaved Fennel, Cider and Smoked Bacon Vinaigrette
- Yukon Gold and Pommery Rosti Trio** 15
Duck Confit, Prosciutto, Feta & Tomato Smoked White Fish,
Caper Mayo, Seedlings
- Baked Brie with Peach Compote** 11
Royal Muesli Crostini

Mains

- Roasted Ontario Rack of Lamb** 33
Rosemary & Goat Cheese Polenta Cake, Peller Estates Baco Noir Gastrique
- Wild Rice Stuffed Cornish Hen** 29
Wilted Greens, Baby Vegetables, Sour Cherry Jus
- Sweet Potato and Roasted Garlic Gnocchi** 19
Goat Cheese Cream Sauce

Dessert

- Warm Ontario Apple Galette** 10
Vanilla Crème Anglaise