



Appetizers

Chef's Daily Soup Inspiration

9

Puree of White Asparagus

Crème fraîche and truffle oil

10

Lobster Salad

Arugula, grape tomato, avocado, shaved fennel, tabiko caviar
orange vinaigrette

21

Salad of Summer Greens

Paper thin vegetables, orange segments, avocado-citrus vinaigrette

14

Seared Sea Scallops

Warm apple and watercress salad, aged balsamic and beet reduction

17

Sesame Seared Tuna

Nappa cabbage slaw and jalapeno dressing

18

Alternative Light Choice

Oven Roasted Rainbow Trout

Shaved fennel, radish, and wasabi aioli

24

Grilled Boneless Chicken Breast

Quinoa salad and parsley vinaigrette

24



Entrées

Pan-Seared Black Angus 8 oz Beef Tenderloin

Fork smashed mash potato, sautéed spinach, foie gras and truffle jus

44

Canadian Wild Salmon Romesco

Roasted garlic and swiss chard, white polenta,

32

Pan-Roasted Half Free Range Chicken

Roasted marble potatoes, glazed organic carrots, and marsala reduction

30

Ontario Farmed Veal Tenderloin

Wild mushroom, asparagus, golden beets, pommes croquette, port wine reduction

40

West Coast Halibut

Crushed lemon zest potato, spinach, tomato olive relish

35

Lobster & Mussel Gnocchi

Wilted spinach, asparagus tips, and light saffron cream sauce

34

Ontario Rack of Lamb

Fava bean mash, jerusalem artichoke, minted red wine jus

46

Pan-Seared Black 12 oz Angus Rib Steak

Fork smashed mash potato, sautéed spinach, and truffle jus

44