

STARTERS

Oyster Boy's Finest
54 Smoker & Shallot Vinegar 19.

Jerusalem Artichoke Soup
Crispy Artichoke, Aged Sunflower Seed Oil
Maple-Braised Pork Belly 21.

Clover Roads Duck "Tongue to Tail"
Screech-Marinaded Foie Gras
Rillettes & Parfait 25.

Maple-Torched B.C. Salmon
Lemon Emulsion, Radish Kimchi, Steelhead Caviar
Fennel & Horseradish Cream 23.

Wellington County Beef Tartare
Applewood Smoked Bacon, Pretzel Toast
Forbes' Wild Flavours 24.

Pan-Seared Québec Foie Gras
Preserved Wild Berries, Ontario Peanuts
Toasted Brioche 27.

Two Tone Romaine
Marinated Eel, Creamy Garlic Emulsion
Brioche Croutons 18.

Executive Chef: Anthony Walsh
Chef de Cuisine: John Horne
Sommelier: William Predhomme

Please Inform Your Server of Any Food Allergies.

MAINS

New Brunswick Sturgeon
Braised Spring Creek Beef Cheeks, Savoy Cabbage
Truffled Potato 42.

Tea-Smoked Duck Breast
Wheatberries, Northern Woods Mushrooms
Fiddleheads & Foie Gras 44.

Alberta Lamb
Branston Pickle, Baby Turnips
Spring Onion & Butterball Potatoes 45.

Skate Wing
Capers, Hewitt's Buttermilk Fregola, Baby Lettuce
Lemon Dill Mustard & Brown Butter 37.

Green Elder Rubbed Venison
Steel-Cut Oats, Charred Leek, Mini Tourtière
Wild Currants 47.

Cumbrae's Beef Strip Loin
Asparagus, Portobello Pickles,
Smoked Mustard Aioli, Crispy Layered Potato 45.

FOR THE TABLE

Chilled Ontario Asparagus
Wild Leek Vinaigrette 8.

Pan-Roasted Northern Woods
Mushrooms 7.

Canoe Raw Bar
Coastal Selection 72.

TASTE RHUBARB

Amuse Bouche
Ontario Spring Water Sake Company Spring Batch
Toronto Ontario 2012

+
Wild Québec Rabbit Rillettes
Vanilla Poached Rhubarb, Parfait & Watercress 21.
Hinterland Rosé Sparkling
Prince Edward County Ontario 2009

+
Ontario Bufala Mozzarella
Rhubarb Water Vinaigrette, Spot Prawn
& Bergamot Oil 22.
Rosewood Estates Sémillon
Beamsville Bench Ontario 2010

+
Intermezzo
+
Rhubarb-Glazed Squab
Jerusalem Artichoke, Charred Rhubarb
Pork Belly & Fava Beans 47.
Lailey Unfiltered Syrah
Niagara River Ontario 2010

or
Olive-Marinaded Black Cod
Spicy Rhubarb Relish, Daikon, Red Quinoa
Green Tomato Purée 39.
Mission Hill Martin's Lane Riesling
Okanagan Valley British Columbia 2010

+
Classic & Iced Rhubarb Clafouti
Citrus-Infused Rhubarb, Spiced Cloud
Pink Peppercorn & Strawberry Sorbet 12.
The Foreign Affair Cabernet Sauvignon Icewine
Niagara Peninsula Ontario 2008

+
Petit Fours

100. per Person 150. with Wine
125. with Inspired Cocktails

Participation of the Entire Table is Required.
All Tasting Items are Available à la Carte.