

# Dinner Menu

## APPETIZER

### OYSTERS 3.75 EACH

fresh shucked with accoutrements

### PFENNINGS CARROT 18

charred carrot, fish sauce aioli, roasted peanuts, torn herbs

### SCALLOP CRUDO 28

verjus dressed scallops, pumpkin seed oil, smoked squash, pickled chilies, radish, puffed rice

### BEEF CARPACCIO 25

aged cheddar crisps, pickled apple, brown butter crumble, mustard vinaigrette, caraway

### FOIE 25

shaved foie torchon, summer sausage, apple butter, sourdough

### STEAKHOUSE FRIES 16

triple cooked thick cut potatoes, aioli

## SOUP & SALAD

### MUSHROOM PANZANELLA 23

warm croutons, organic mushrooms, Ontario baby greens, crème fraîche dressing, roasted garlic, handeck cheese

### APPLE & BEET SALAD 18

pickled beet, candied walnut, cress, chèvre, dill, shallot vinaigrette

### LEEK & TRUFFLE SOUP 20

celery, salted cream, truffle

## ENTRÉE

### STEELHEAD TROUT 46

coal roasted beet, ikura caviar, horseradish hollandaise, baby yellow potato

### CHICKEN FOR EDNA 35

pastured chicken, poached and butter fried, milk gravy, potato pave, wilted greens

### 12 HOUR BRAISED SHORT RIB 50

potato pancake, jus, caramelized onions, charred and pickled shallots, burnt leek powder

### LEEK GNOCCHI 37

braised leek, pistachio, crisp kale, gnocchi, brown butter, sage

### DRY AGED PORK 50

40 day aged pork loin, parsnip puree, smoked beurre maître d'hôtel, apple, melted cabbage

### 7 OZ GRASS FED BEEF TENDERLOIN 62

McIntosh farms beef, pomme puree, sauce périgord

### SQUASH 35

green kabocha squash, gochujang braised mushrooms, fermented carrots, chickpeas, puffed grains

# Dessert Menu

## CRÈME BRÛLÉE 17

organic local cream, eggs, vanilla, caramelized sugar

## RHUBARB 19

rhubarb curd and fool, compressed rhubarb, fennel gelee, almonds, coriander meringue, toffee

## CHOCOLATE TART 19

shortbread, dark chocolate ganache, sherry vinegar caramel, caramelized white chocolate

## PUDDING & CHEESE 36

pouding chômeur, 2005 raw milk organic cheddar, maple syrup, cracked pepper  
*sans fromage 16*

## CHEF'S CHEESE PLATE 21

a single cheese, plated with purpose

## CHEF'S SORBET & ICE CREAM 17

## Digestifs

### AMARO NONINO 11

### CALVADOS 16

### DRAMBUIE 15

### INNISKILLIN ICEWINE 20

### TAWNY PORT 10 YEARS 15

### TAWNY PORT 20 YEARS 21