




















D I N N E R

# DINNER

## APPETIZERS

WARM BREAD 	10
<b>House-Made Focaccia</b>   Seasoned Olive Oil   Smoked Maldon	
GNOCCO FRITTO 	16
<b>Lemon and Rosemary Fritter</b>   <b>La Cultura Coppa</b>   <b>Seasonal Fruit Preserve</b>	
CHILLED CORN SOUP  	19
<b>Ontario Grilled Corn</b>   <b>Puffed Sorghum</b>   <b>Corn Agrodolce</b>   <b>Chive</b>   Taleggio Foam	
AVAILABLE HOT	
BAGNA CAUDA SALAD 	21
<b>Hoogenboom Family Farms Romaine Hearts</b>   <b>Cookstown Heirloom Carrots</b>   <b>Shaved Radish</b>   <b>Cured Cucumber</b>   <b>Lemon Braised New Potatoes</b>   Anchovy Dressing   Crispy Shallots   Marinated White Anchovy	
WARM BEET SALAD   	23
<b>Variegated Cookstown Beets</b>   <b>Ontario Gorgonzola</b>   <b>Grimo's Nut Nursery Black Walnut</b>   Mint   Orange	
BURRATA    	29
<b>Local Burrata</b>   <b>Compressed Melons</b>   <b>Local Prosciutto</b>   <b>Niagara Falls Baco Noir</b>   Mint   Toasted Marcona Almonds	
BEEF TARTARE	29
<b>Hand-Cut Ontario Prime Beef Tenderloin</b>   <b>BrodfLOUR Sourdough</b>   <b>Homestead Farm's Egg Yolk Gel</b>   <b>Marc's Mushrooms</b>   Shallot and Caper Dressing	
ADD BLACK TRUFFLE + \$8	

 Vegan  Vegetarian  Contains Pork  Gluten-Free  Contains Nuts  Halal  
 Contains Alcohol  Contains Seafood | All prices are exclusive of service charge, tax and gratuity.

Please let our colleagues know if you have any food allergy or special dietary requirement.

The menu items highlighted in green are part of our "Rooted in Nature" program, showcasing the finest local and seasonal ingredients sourced from local Canadian farmers and purveyors, meticulously crafted to pay homage to their dedication.

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## PASTA & RISOTTO

AGNOLOTTI  29

House-Made Ricotta and Caramelized Onion Stuffed Pasta | Crispy Leeks | Onion Ash |  
Pickled Pearl Onions | Field Spinach | Goats' Cheese Zabaglione | Chive Oil

ADD BLACK TRUFFLE + \$8

GNOCCHI   30

Hand-Rolled Potato Gnocchi | Canadian Wild Mushrooms | Local Radish |  
Parmigiano Reggiano | Truffle Butter | Cookstown Arugula

ADD BLACK TRUFFLE + \$8

TAGLIATELLE   34

Canadian Ancient Grain House-Made Pasta | Bolognese Sauce made with Canadian Prime  
Ground Beef, Iberico Pork and Grain-Fed Veal | Bone Marrow | Niagara Red Wine | Testun Barolo

EAST COAST LOBSTER RISOTTO   60

½ Butter Poached Lobster | Toasted Acquerello Rice | Ohme Farm's Snap Peas | White Sofrito |  
Niagara White Wine | Pea Tendrils | Lemon Pangrattato

ADD TROUT ROE + \$6

## ENTREES


MARINATED EGGPLANT STEAK    25

St. Davids Graffiti Eggplant | Local Cranberry Beans | Stoney Creek Tomatoes | Sofrito |  
Rapini | Niagara White Wine | Gremolata

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## ENTREES

BRINED ½ CHICKEN 38  
**Harriston Farms White Rock Chicken** | **Caponata** | **Black Currants** |  
**The New Farm Tuscan Kale** | Warm Fregola Salad | **Rosemary Jus**

BUTTER POACHED TURBOT   50  
**Baffin Island Turbot** | **Stuffed Garganelli** | **St. David's Variegated Zucchini** | **Pattypan Squash** |  
Trout Roe | Citrus Butter Foam

ROASTED VEAL TENDERLOIN    54  
**Halal Certified Milk Fed Veal Tenderloin** | **Montenegrin Plum Butter** | **Cookstown Salt**  
**Roasted Beets** | **Onion Agrodolce** | **Ohme Farms Sorrel** | **Kozlik's Triple Crunch Mustard Jus**

BISTECCA   56/84  
Choice of: **6 oz Ontario Prime Beef Tenderloin** OR **10 oz Boneless Ontario AAA Beef Ribeye**  
**Fire-Roasted St. Davids Peppers** | **Sunflower Seed Romesco Sauce** | **Broccolini** |  
**Niagara Red Wine Jus**

## SIDES

LENNOX FARM'S POTATOES   16  
**Crispy New Potatoes** | **Basil Pesto** | Pine Nuts

MARC'S MUSHROOMS   16  
**Roasted Wild Canadian Mushrooms** | **Baco Noir Vinegar** | Thyme

BARRIE HILL FARM'S GREEN BEANS   16  
**Sautéed Green Beans** | **House Made Ricotta Cream** | Garlic Chips




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# DESSERT

OLIVE OIL SHORTCAKE	22
Lemon Curd   Strawberry Jam   Olive Sablé	
HAZELNUT PRALINE DONUT 	24
Hazelnut Spread   Financier   Chocolate Sablé	
TIRAMISU  	24
Amaretto Jelly   Mascarpone Cream   Coffee Sponge	










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## CHEF CURATED TASTING MENU

Experience a 4-course tasting journey crafted using ingredients from local Canadian farmers combined with the best regional products from Italy.

\$90 PER PERSON | \$62 WINE PAIRING ADD-ON

(Available during dinner service only)

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