



# NEW YEARS

## 5 COURSE TASTING MENU

### Freshly Baked Artisan Bread Board and Savory Scones

Brandy and peppercorn chicken liver parfait, aged balsamic, bruschetta, olive tapenade

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### Welcome Amuse Bouche <sup>gf/df/v/vegan</sup>

Cauliflower panna cotta, apple - shallots slaw

Glass of 'Tiny Bubbles' from Peninsula Ridge Estate Winery

### Truffled Wild Mushroom Potage <sup>gf</sup>

Torched Grey Owl cheese, Ontario harvest shiitake dust,  
black garlic, pearl onion compote, chive oil

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### Chilled Seafood <sup>gf</sup>

Black Tiger shrimp, king crab legs, braised octopus

or

### Rabbit Roulade <sup>gf</sup>

Rolled with prosciutto and fresh herbs, potato pave,  
maple glazed sous vide baby carrots, purple cabbage pearls

or

### Heirloom Tomato and Beetroot Carpaccio <sup>gf/df/v/vegan</sup>

Red oak lettuce, Belgium endive, cucumber ribbon, pickled pearl onion  
beet meringue, black radish, pesto foam, champagne and lavender vinaigrette

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### Cocoa Nib Crusted Elk Tenderloin <sup>gf</sup>

Dauphinoise potato, smoked parsnip puree, farmhouse vegetables,  
charred leek compote, wild blueberry reduction

or

### Chilean Sea Bass <sup>gf/df</sup>

Mango-scented Forbidden and Jasmine rice layered with acorn squash,  
creamed sugar snap peas, candied beetroot

or

### Land and Sea <sup>gf</sup>

Carved AAA Beef Tenderloin paired with Canadian Lobster Thermidor,  
grilled asparagus, potato gratin, cipollini onions, Madeira sauce

or

### Rose Hip Glazed Cornish Game Hen <sup>gf</sup>

Foie gras creme brulee, crispy squash and chestnut polenta, fig and prosciutto compote,  
saffron poached baby carrots

or

### Cauliflower Steaks <sup>gf/df/v/vegan</sup>

Coriander, mint and coconut broth, chana masala, curried vegan aioli, pineapple chutney,  
crispy onions, local seedlings, black rice cake

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### Golden Apple

Caramel apple compote, prosecco mousse, gluten-free oatmeal crust, caramel ganache

or

### Chocolate Profiterol

Vanilla ice cream, matcha cremeux, golden chocolate pearls, Raspberry coulis

### Selection of coffee styles and teas

\$135/pp exclusive of 20% gratuity and HST