

uncorked

IN MUSKOKA

Amuse Bouche GF/DF/V/VEGAN

Cauliflower panna cotta, apple – shallots slaw

Truffled Wild Mushroom Potage GF

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

Chilled Seafood GF

Black Tiger shrimp, king crab legs, braised octopus

Heirloom Tomato and Beetroot Carpaccio GF/DF/V/VEGAN

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

entrées selections

Cocoa Nib Crusted Elk Tenderloin GF

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

or

Chilean Sea Bass GF/DF

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

or

Cauliflower Steaks GF/DF/V/VEGAN

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

Golden Apple

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