

saturday night wine soirée

coast to coast chilled seafood

served with house-made mignonettes & condiments

saku tuna tartare in pastry cup

df

Niagara ice wine poached cocktail shrimp

gf / df

grilled octopus salad

gf / df

off the grill live chef stations

Willowgrove Hill pork tenderloin

Wild rice risotto, Bala cranberry & 'nduja sausage compote

gf

Ontario lamb chops

Torched goat cheese, watermelon & cucumber relish

gf

cocoa nib-roasted beef tenderloin medallions

Chimichurri, horseradish crema, charred corn & asparagus salad

gf

entrée tastings

chicken roulade caprese

Prosciutto-wrapped chicken roulade, wild leek & mushroom agnolotti, pickled butternut squash, pearl onion compote

roasted king cole duck breast

Foie gras torchon, niçoise salad, fermented plums

gf / df

Georgian Bay whitefish

Roasted beets & sweet potato, arugula, apple & fennel slaw

gf / df

Chinook salmon cake

Maritime mustard-pickle relish, smoked tomato sauce

gf / df

Hummus, bruschetta, olives tapenade, papadums, gluten free crackers

desserts

apple flambé cheesecake bites

gf

Bala cranberry panna cotta

gf/df/v

maple espresso crème brûlée

gf

lemon-ricotta cannelloni

Portuguese tarts

All items can be modified to your dietary needs

gf = gluten free / df = dairy free / v = vegan

