

Dinner Menu

"Farm-to-Table Cuisine"

Starters

Parsnip Soup with Caramelized Parsnips and Maple Chili Vinaigrette
-12-

Peppercorn Crusted BC Albacore Tuna with "Pristine's" Edamame
Guanciale, Housemade Teriyaki
-20-

"Pingue's" Aged 24 Month Prosciutto with "Monforte" Toscano
Preserved Lemon, Niagara Balsamic Reduction
-17-

House Cured Duck Breast with Pickled Heirloom Beets and Goat's Cheese
-14-

Housemade Herb & Potato Gnocchi with "Marc's" Wild Mushrooms
Crumbled Blue Cheese, Crispy Sage
-18/26 for main course-

Mains

Daily Feature
-Priced Accordingly-

Pan Seared West Coast Ling Cod with Buttered Swiss Chard
Black Bean Purée, "Marc's" Mushrooms, Smoky Bacon Vinaigrette
-34-

Sesame & Hoison Glazed "VG's" Beef Short Ribs with "Kozlik's" Mustard Whipped Potato
Pickled Red Onion, Winter Vegetables
-38-

Soy Marinated Lake Trout with Carrot Ginger Purée
Curry Crushed Potatoes, Chili Fried Brussels Sprouts
-32-

Prosciutto and Sage Wrapped Tenderloin of "Cumbrae Farms" Pork
Saffron Scented Rutabaga, White Onion Soubise, Cider Mustard Jus
-34-

Side Dishes & More

Selection of "Marc's" Wild Mushrooms
-10-

Fresh Cut Frites with Rosemary Sea Salt & Malt Vinegar Mayonnaise
-8-

Selection of Housemade & Local Charcuterie with Condiments & Toast
-23-

Chef-Owner Stephen Treadwell
Chef de Cuisine Matthew Payne
Sous Chef Josh Dawe

Vegan options available upon request
Please inform your server of any dietary restrictions or allergies
A discretionary gratuity of 18% will be added to tables of six or more guests