

FIRST COURSE

Oeuf en Meurette

Poached Egg, Red Wine Veal Jus, Pearl Onions, Bacon Lardons

Foie Gras au Torchon

Riesling Jelly, Fig Compote, Brioche Toast

Beef Tartare

Traditionally Prepared with Gherkins, Capers, Mustard, Gaufrette

Seared Braised Octopus

Fingerling Potatoes, Shishito Peppers, Provençal Sauce, Pine Nuts

SECOND COURSE

Merrill Salad

Baby Spinach, Boston Lettuce, Candied Pecans, Apple,
Two-Year-Old Black River Cheddar, Cider Dressing

Gravlax

Gin and Juniper Marinated Atlantic Salmon with Cucumber and Radish

Ricotta Gnocchi

Lemon Beurre Blanc, Pine Nuts, Reggiano Cheese

MAIN COURSE

Pithivier

Puff Pastry Pie with Truffled Mushrooms, Goat Cheese, Roasted Peppers

Lightly Seared Sockeye Salmon
Scallop Mousse, Fine Herb Beurre Blanc

Medium Rare Seared Mulard Duck Breast
Grand Marnier and Orange Jus

Roasted Rack of Ontarian Lamb
Wild Boar and Mushroom Sausage, Rosemary Garlic Jus

Pan Seared Veal
Spaetzle, Mushroom Tarragon Cream Sauce, Veal Jus

Enright Farms Simmental Beef Tenderloin
Braised Oxtail, Port Wine Jus

All main courses are served with fresh, farm stand vegetables
and a daily selection of potatoes.

DESSERT

Marjolaine

Terrine of Hazelnut Meringue, Praline Buttercream, Ganache

Triple Chocolate Mousse Cake

Profiteroles

Pistachio Ice Cream, Raspberry and Chocolate Sauce

Seasonal Fruit Pie

House-Made with Fresh Fruits

CHEESE COURSE

Today's Selection of Three Cheeses

House Croutons, Accompaniments

DINNER

Three Courses

\$90

Four Courses

\$110

Five Courses

\$125

WINE PAIRINGS

Three Courses

\$55

Four Courses

\$70

Five Courses

\$85