

DINNER MENU



Please advise your server of any food allergies. We thank you for leaving your cell phones off in the dining room.
We accept both Visa and Mastercard.

- \$10 **Daily Soup**
inspired by the season
- \$12 **Local Organic Greens**
Applewood smoked cheddar, honey roasted pecans, crabapple vinaigrette
Chardonnay
- \$14 **Fig & Walnut Salad**
black fig and roasted walnut salad, shaved radish and fennel, Monforte cow's milk tomme cheese, date vinaigrette
Riesling Estate
- \$15 **Heirloom Beets**
roasted local beets, sorrel, dill, whipped goat cheese, burnt honey, toasted hazelnut vinaigrette
Rosé
- \$16 **Salmon Gravlax**
whisky and maple cured Atlantic salmon, horseradish "pancake", Sturgeon caviar, crème fraîche, fresh herbs
Dolomite Brut
- \$17 **Venison Carpaccio**
juniper and black pepper crusted venison loin, olive oil, crispy brussels sprouts, egg yolk purée, Parmesan emulsion
Gamay
- \$19 **Foie Gras**
pan seared Quebec foie gras, pickled coronation grapes, fried brioche, coronation grape reduction
Riesling Indian Summer

Roasted chicken breast or marinated tofu can be added to any salad for an additional \$4.



- \$22 **Ravioli**
butternut squash and goat cheese ravioli, Swiss chard, roasted root vegetables,
almond and sage brown butter
Sauvignon Blanc
- \$29 **Chicken**
apple cider glazed chicken breast, ratatouille of autumn root vegetables, garlic “rosti” potato,
roasted chicken, thyme jus
Chardonnay Estate
- \$34 **Beef Cheeks**
12-hour braised beef cheeks, roasted seasonal vegetables, Upper Canada ricotta cheese and truffle
tortellini, red wine jus
Cabernet Franc Dolomite
- \$35 **Duck**
lightly smoked duck breast, roasted confit leg, wild honeycomb, sunchoke and truffle,
roasted heirloom carrots, five spice jus
Pinot Noir Dolomite
- \$36 **Black Cod**
pan roasted North Pacific black cod fillet, tomato chili broth, capers, black olives, Pingué's chorizo
sausage, toasted pine nuts, white anchovy
Riesling
- \$36 **Lamb Saddle**
roasted saddle of Ontario lamb stuffed with spinach and garlic, smoked celery root purée, fondant
potato, roasted lamb jus
Cabernet/Merlot
- \$36 **Veal Ribeye**
roasted veal ribeye, crispy sweetbreads, wild mushrooms, local autumn vegetables, Cabernet Franc jus
Pinot Noir Dolomite