

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**
jen and joel's local greens, red wine vinaigrette, shaved seasonal vegetables,
monforte providence aged cheddar
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
- \$14 **Asparagus and Truffles**
chilled white and green asparagus, soft boiled quail egg, mustard seed vinaigrette,
shaved black truffle, pea shoots
Gamay
- \$16 **Beef Tartar**
dry aged beef tenderloin, cognac, crunchy mustard, pickled onions, raw egg yolk,
sherry vinegar, fingerling potato chips
Rosé
- \$16 **Salmon Gravlax**
whisky and maple cured atlantic salmon, horseradish "pancake", sturgeon caviar,
crème fraîche, fresh herbs
Dolomite Brut
- \$19 **Foie Gras**
seared quebec foie gras with pressed rhubarb tart, reduced icewine, rhubarb jelly
Riesling Indian Summer



- \$22 **Agnolotti**
“little pillows” of upper canada ricotta and green peas, vegetable bouillon, confit shallot, radish and shaved parmesan cheese
Sauvignon Blanc
- \$30 **Chicken**
mushroom stuffed heritage chicken breast, pan roasted spring mushrooms, fresh herbs and roasted chicken 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
- \$34 **Lamb Saddle**
ontario lamb saddle, green pea and mint purée, brown butter fondant potato, smoked lamb belly, liquorice jus
Cabernet/Merlot
- \$35 **Duck**
roasted muscovy duck breast, burnt honey and carrot purée, flowering broccoli, green top carrots, vanilla and orange jus
Pinot Noir Dolomite
- \$36 **Veal Ribeye**
roasted veal ribeye, crispy sweetbreads, wild mushrooms, local autumn vegetables, cabernet franc jus
Pinot Noir Dolomite
- \$38 **Pacific Halibut**
pan roasted pacific halibut, steamed mussels, garlic tiger shrimp, fennel tomato, bouillabaisse sauce
Riesling