

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 **Local Tomatoes**
goat milk feta, basil, tomato chili jam, aged balsamic vinegar,
extra virgin olive oil, garlic toast
Sauvignon Blanc
- \$15 **Vegetable Tart**
flax and pumpkin seed tart, zucchini relish, whipped upper canada ricotta,
summer vegetables, cold pressed soya bean oil, sherry vinegar
Rosé
- \$17 **Sockeye Salmon**
citrus-cured and cold smoked, local cucumber, dill, vodka crème fraîche,
acadian sturgeon caviar
Chardonnay
- \$19 **Foie Gras**
ice wine marinated torchon of quebec foie gras, hazelnut crumble,
grilled and compressed local peaches, shoots and sprouts
Riesling Indian Summer
- \$22 **Scallops**
roasted sea scallops, grilled sweet corn, chorizo sausage, tempura zucchini
Riesling Estate



- \$22 **Summer Risotto**
zucchini, peppers, peas and tomatoes, basil cress, parmesan cheese
Chardonnay Musqué
- \$30 **Roasted Chicken**
heritage chicken breast stuffed with summer mushrooms,
sautéed greens, split chicken jus
Chardonnay Estate
- \$34 **“Surf & Turf”**
slow braised beef cheeks, lobster and ricotta raviolo, roasted summer vegetables,
lobster butter and red wine jus
Gamay
- \$35 **Muscovy Duck**
lavender honey-glazed muscovy duck breast, pickled blackberries, roasted beet pureé,
white turnips, sweet and sour beet reduction
Pinot Noir
- \$36 **Red Snapper**
pan-roasted fillet, escabeche of vegetables, chardonnay steamed mussels and clams
with tomato confit and saffron broth
Chardonnay Estate
- \$38 **Beef Ribeye**
roasted aged ontario beef ribeye duo with cap steak pastrami and roasted eye of the rib,
ohme farms new potatoes, caramelized shallots, cabernet franc jus
Cabernet Franc Dolomite
- \$42 **Rack of Lamb**
kozliks sweet and smokey mustard crusted rack of lamb, house-made lamb bacon,
minted peas, fondant potato, roasted lamb jus
Cabernet Merlot