



## INN ON THE TWENTY

- 11 **Daily Soup**  
Inspired by the Season
- 15 **Local Organic Greens**  
Local Greens and Baby Lettuce, Upper Canada's Heritage Cheddar, Lavash Crisps  
Wildflower Honey Vinaigrette
- 16 **Beet Tart**  
Whipped Honey and Goat Cheese, Roasted Heirloom Beets, Local Sprouts  
Toasted Hazelnut Vinaigrette
- 18 **"Pingue" Prosciutto**  
Local Hot House Arugula, Preserved Lemons, Buffalo Mozzarella, Aged Balsamic  
Extra Virgin Olive Oil, Basil Cress
- 18 **Salmon Gravlax**  
White Peppercorn and Dill Cured Salmon, Potato Pancake, Crème Fraîche  
Beluga Caviar, Local Sprouts, Mustard Sauce
- 19 **Foie Gras**  
Seared Quebec Foie Gras, Brioche, Preserved Rhubarb
- 24 **Scallops & Peas**  
Slow Braised Pork Belly, Seared Sea Scallops, Spring Peas, Chive and Radish



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- 28 **Gnocchi**  
Hand Rolled Upper Canada Ricotta Gnocchi, Spring Vegetables, Parmesan Cheese  
Extra Virgin Olive Oil, Local Sprouts
- 32 **Roasted Chicken**  
Roasted Corn Fed Chicken Breast, Local Pancetta, Wild Mushrooms, Asparagus  
Parmesan Polenta, Kozlik's Crunchy Mustard Jus
- 34 **Steel Head Trout**  
Pan Seared Trout Fillet, Spring Peas, Carrots, Pommes Anna  
Lemon and Herb Butter
- 34 **Wild Boar**  
Grilled Wild Boar Chop, Dave's Kimchi, Bok Choy, Ohme Farms Radish  
Tamarind and Chili Reduction
- 36 **Beef Short Ribs Bourguignon**  
"24" Hour Braised Beef Short Ribs, Horseradish Pommes Purée, Button Mushrooms  
Roasted Pearl Onions, Double Smoked Bacon, Red Wine Reduction
- 36 **Halibut**  
Roasted Pacific Halibut, Panzanella Salad, Focaccia Croutons, Cherry Tomatoes,  
Basil, White Anchovy, Roasted Garlic Aioli
- 44 **Beef Tenderloin Rossini**  
Pan Roasted Alberta Beef Tenderloin, Crushed New Potatoes, Shaved Truffle  
Seared Foie Gras, Madeira Jus
- On The Side**
- 6 New Potatoes with Herbed Butter
- 6 Spring Vegetables
- 6 Rosemary Salted Pomme Frites
- 6 Pomme Purée