

DINNER MENU \$43 Think global. Eat local.

Chilled Summer Herb Vichyssoise

Marinated peppers, cherry tomatoes, crème fraîche, charred croutons, fresh herbs (local, vegetarian)

OR

Tomato Salad

Tomatoes, compressed watermelon, whipped feta, red onion, dukkah spice, basil (local, vegetarian)

OR

Braised Short Rib

Black bean sauce, pickled mushrooms, pea purée, rice chips (local)

OR

East Coast Lobster Fritters

Charred corn salad, spicy aioli, pepper cress

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Sake Kasu Marinated Pork Loin

Turnip purée, soy barley salad, ginger plum preserve, spinach (local)

OR

White Perch

Thai curry, bok choy, sugar snap peas, chili, wild rice, cilantro (local)

OR

Ricotta Gnocchi “Carbonara”

Roasted mushrooms, peas, pangrattato, egg yolks, parsley, Toscana cheese (local, vegetarian)

OR

Alberta Beef Tenderloin

Smoked potatoes, wild leek aioli, braised kale

OR

Summer Veggie Bowl

Cauliflower, chickpeas, cucumber, radish, yogurt dressing, walnut butter, couscous, parsley mint salad, za’atar (local, vegetarian)

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Strawberry Cheesecake

Strawberry coulis, short cake crumb, fresh cream (local, vegetarian)

OR

Niagara Cherry Sorbet

Cherry sorbet, dark chocolate, vanilla “cream” (local, vegan)

OR

Milk Chocolate Mousse

Peach compote, hazelnut dacquoise (local, vegetarian)

LUNCH MENU \$28 Think global. Eat local.

Chilled Summer Herb Vichyssoise

Marinated peppers, cherry tomatoes, crème fraîche, charred croutons, fresh herbs
(local, vegetarian)

OR

Tomato Salad

Tomatoes, compressed watermelon, whipped feta, red onion, dukkah spice, basil
(local, vegetarian)

OR

Braised Short Rib

Black bean sauce, pickled mushrooms, pea purée, rice chips (local)

OR

East Coast Lobster Fritters

Charred corn salad, spicy aioli, pepper cress

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Turnip purée, soy barley salad, ginger plum preserve, spinach (local)

OR

White Perch

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OR

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Peach compote, hazelnut dacquoise (local, vegetarian)