

BREAKFAST

Grab & Go Continental Breakfast

daily pastry, juice, fresh whole fruit

Included with your room stay, pick up from the front desk before 10:30am

ROOM SERVICE

12pm – 8pm

Mista Board

our choice of house-made salumi & cheese, house preserves & pickles from our cantina, Adamo Estate Winery organic honey, house bread & flat bread **\$36 (5 selections)**

Fromaggi

our choice of cheese selected from our cave / house preserves & pickles from our cantina / Adamo Estate Winery organic honey / house bread & flat bread **\$29 (4 selections)**

Tuscan Kale

buttermilk dressing, brioche crouton, saba, reggiano **\$16**

Iceberg Wedge

grilled chicken, classic ranch dressing, tomatoes, cucumber, shaved radish **\$16**

Mushroom Soup

truffle oil, crumbled walnut, shoestring potatoes **\$12**

Manicotti

ricotta & spinach filling, béchamel, tomato sauce **\$21**

Spaghettoni

tomato sugo, Ontario buffalo mozzarella, basil **\$16-small \$21-large**

cabin Kobe Burger

braised short ribs, cabbage & mayonnaise slaw, onion rings, aged cheddar, lettuce, tomato, house pickles, house fries **\$19**

Vegetarian Plate

5 tastes from the kitchen made daily **\$26**

Wellington County Beef Tenderloin

squash crema, mushroom & root vegetable hash, sautéed winter greens, crispy fried shallots, porcini jus **\$49**

Chicken Supreme

ricotta & squash stuffing, sautéed spinach, parsnip, farro ragout, port jus **\$39**

Steak Frites

beef tenderloin, house cut fries, port jus **\$29**

Salted Caramel Cheesecake

graham cracker crust, toffee sauce **\$11**

Warm Nutella Brownie

house made vanilla gelato **\$10**