

TO SHARE

SALMON BOARD	\$19	BURRATA CAPRESE	\$24
House gravlax, candied salmon, bee pollen cream cheese, ferments, crostini		Basil pesto, heirloom steak tomato, arugula, crumbled pine nuts, grilled focaccia	
PROSCIUTTO DI PARMA	\$21	ATLANTIC SCAMPI	\$27
New Farm spicy mix, guindilla peppers, fennel, shaved pecorino		Fried green tomatoes, watermelon radish, red pepper coulis, seedlings	

STARTERS

MALPEQUE OYSTERS – 3 PCS	\$25	SEARED FOIE GRAS	\$29
Chorizo & prawn stuffing, confit leeks, saffron aioli		Rhubarb tartar, quail egg, port reduction, toasted brioche	
NEW FARM GREENS	\$19	DIGBY SCALLOPS	\$27
Berries, vegetable ribbons, local feta cheese, strawberry vinaigrette		Veal bone marrow gratin, Digby scallops, remoulade	

HAND-MADE PASTA

CAVATELLI	small \$25 large \$29	RICOTTA GNOCCHI	small \$25 large \$29
“Fresh & Tasty Farms” mushrooms, shaved black truffle		Fennel sausage, snap peas, heirloom tomatoes, arugula pesto	
SPAGHETTINI	small \$22 large \$27	LOBSTER RAVIOLONE	small \$33 large \$39
Tomato sugo, Ontario buffalo mozzarella, organic basil		Lobster & mascarpone filling, lemon dill crema, charred tomato bisque, beluga caviar	

ENTRÉES

SEAFOOD RISOTTO	\$43	GRASS FED BEEF TENDERLOIN	\$67
Red king crab legs, bay scallop, mussels, prawns, cured tomato purée, lemon brulee		Grilled red king crab legs, lime ratatouille, perigord truffle, Jerusalem artichoke, shallot jus	
WELLINGTON COUNTY BEEF STRIPLOIN	\$55	ONTARIO LAMB RACK	\$65
Heirloom baby carrots, confit salsify, herb butter, beet purée		Cauliflower & amber honey purée, haricot, blackberry gastrique, parsnip chips	
MUSCOVY DUCK DUO	\$51	PEI HALIBUT	\$59
Pan roasted Duck breast & foie gras, nerone rice, spinach crema, black cherry jus		Forked pancetta baby potatoes, romesco, broccolini, beluga caviar	
LAKE ERIE PICKEREL	\$53	PORTOBELLO MUSHROOM STEAK	\$39
Green chickpea salad, Kalamata olive crudo, salsa verde, crispy leeks		Cheddar polenta, sautéed spinach & peas, zucchini pearls, confit tomato, truffle butter sauce	

INGREDIENTS LOCALLY SOURCED AND FROM THE HOCKLEY VALLEY RESORT FARM