

# DINNER



## STARTERS

### SWEET CORN VELOUTÉ

crispy corn fritter | charred scallion crema  
(V) (GF)

### LOBSTER BISQUE 'EN CROUTE'

crème fraîche | tarragon | puff pastry

### BROADWOOD FARMS ORGANIC GREENS

radish | pumpkin seeds | raspberry vinaigrette  
(VG) (DF) (GF)

### 1/2 DOZEN EAST COAST OYSTERS

cucumber granita | lime caviar  
(GF) (DF)

### BURRATA

heirloom tomato | pine nut vinaigrette  
(V)

### PAN SEARED ATLANTIC SCALLOPS

sweet corn succotash | morels  
(GF)

## MAIN COURSES

### ADAPT FARM'S MUSHROOM RISOTTO

kale | shallot | chili | coconut milk  
(VG) (DF) (GF)

### PAN ROASTED HALIBUT

candied eggplant | bell pepper | tomato compote  
(GF)

### SOY GLAZED SABLEFISH

bok choy | carrot | lemongrass | sticky rice croquettes

### QUÉBEC RACK OF LAMB AND BRAISED LEG

farro | wild sorrel | mushrooms | mint

### SOUS VIDE PORK LOIN AND CRISPY BELLY

Puy Lentils | Bing cherry | rainbow chard  
(GF)

### CANADIAN AAA BEEF

8oz Ribeye  
6oz Tenderloin  
textures of broccoli | crispy new potatoes | Madeira jus

## SIDES

Potato purée  
Hand cut chips  
Moroccan spiced baby carrots  
Sautéed local mushrooms