



RIDEAU CLUB

FEATURE TASTING MENU

APPETIZERS

AHI TUNA CRUDO 18
Basil, pine nut, chili, citrus vinaigrette
(GF)(DF)(N)

ACORN CREEK FARMS BEETROOT TARTARE 20
Horseradish, cucumber, dill, hazelnut
(N)(VG)(GF)

SUMMER TRUFFLE RISOTTO 21
Oyster mushroom, Madeira, Grana Padano
(GF)(VG)

MAIN COURSES

FREE RANGE ONTARIO CHICKEN 38
Crispy leg croquette, sweet corn succotash, potato confit
(GF)

7OZ AAA BEEF TENDERLOIN 55
Tuscan Kale, Pont Neuf, Bearnaise
(GF)

PAN ROASTED ATLANTIC SCALLOPS 42
English peas, morel mushroom, preserved lemon
(GF)

DESSERTS

POACHED SUMMER STONE FRUIT 14
Vanilla ice cream, maple, almond
(GF)(VG)(N)

SUMMER BERRY TRIFLE 15
Swiss roll, lemon curd, Chantilly
(VG)

BLACK FOREST CAKE 16
Cherry compote, whipped cream
(VG)

\$75 PER PERSON
THREE COURSE TASTING MENU

*Legend: (GF) Gluten Free, (DF) Dairy Free, (V) Vegan, (VG) Vegetarian, (N) Nuts, (P) Pork
Please advise our staff of any food allergies and dietary restrictions so that we can accommodate.*