



restaurant // lounge

DINNER

C1

Pulled Duck Confit
Foie gras mousse, shiitake tartlet, pickled Cookstown vegetables

Organic Greens & Chèvre Noir Salad
Pickled Cookstown vegetables, white soy vinaigrette

Niagara Wild Boar Prosciutto
Endive & asparagus salad, Roaring Forties blue cheese dressing

Dungeness Crab
Poblano & quinoa salad, avocado relish, black olive vinaigrette, tempura bits

Pappardelle
Morels, fava beans, smoked duck prosciutto, parmigiano foam

C5 Raw Tasting
Tuna, Beef Tartare, Hamachi & Madai Snapper Sashimi, Summer Breeze Oysters

C2

Seared Hokkaido Scallop
Sea urchin, fennel & gruyère salad, chanterelles

Grilled Quebec Foie Gras
Chorizo tartlet, cherry chutney, aji Amarillo sauce

Pulled Rabbit & Crispy Sweetbreads
Braised rabbit and artichoke crostata, espelette dusted veal sweetbreads, pea cream

C3

Wild Black Bass
Fennel pollen dusted bass, salsify caper relish, grilled radicchio, black olive sauce

Dorset Rack of Lamb
Duxelles crust, white balsamic fingerling potatoes, garlic snow pea leaves, morel jus

Seared Black Cod
Lobster & lentil salad, stained white asparagus, lobster hollandaise

Cumbræ Farms Strip Loin
60-day aged beef, soft polenta, caramelized spring carrots, fig & port reduction

Quebec Squab
Couscous, squab leg confit, seared foie gras, apricot chutney, red pepper curry

Menu changes daily.