

The Roseau

at Windermere House

Starters

Beet Salad 18

Organic Greens, Organic Soft & Crisp Quinoa, Woolwich Goat Cheese, Sunflower Seeds, Lemon Miso Vinaigrette

Koginut Squash Soup 18

Squash Variations, Maple Espuma, Candied Pecans, Mint, Pickled Squash

Beef Tartar 26

Bone Marrow Ravigote, Chicken Liver Pate, Grape Gel, Toasted Farmer's Bread

Harvest Mushrooms 22

Chestnut Mushrooms, Blue Oyster Mushrooms, Smoked Mushroom Garum, Hazelnut, Tarragon, Creamed Butternut Squash Espuma

Lovage Crusted Double Smoked Pork Belly 23

Miso Edamame Tapenade, Matsutake Shoyu Compressed Apple, Confit Garlic Edamame Purée, Asparagus

Foie Gras Torchon 27

Brioche, Johnston's Cranberry Gel, Acidulated Apple Purée

Entrees

Malaysian Laksa 42

Poached Canadian Lobster, Hokkien Noodles, Shrimp + Lobster Dumpling, Crispy Tofu, Finger Lime Caviar, Crispy Shallot, Cilantro, Chili Coconut Cream

Rare Seared Ahi Yellowfin Tuna Tataki 45

Roasted Avocado, Yuzu Aji Furikake, Pernod Seared Fennel, Wild Spinach Purée, Basil Caviar

32-Hour Slow Braised Angus Beef Shortrib 56

Perigord Truffle Parsnip + Burbank Potato Mash, Garlic Sautéed Broccoli Rabe, Sauce Périgeaux

Roasted Pheasant Breast 54

Reblochon Whipped Potato, Marsala Chicken Velouté, Shimeji Mushrooms, Savoy Cabbage, Bacon Lardons, Confit Pheasant

Halibut 55

Hazelnut Crust, Potato Brandade, Blue + Yellow Oyster Mushrooms, Tarragon, Petit Peas, WH Buttermilk, Herb Oil

Ontario Pasteurized Beef Tenderlion 65

Potato Robuchon, Honey Roasted Brussels Sprouts, Madagascar Green Peppercorn Bordelaise Jus

Tagliatelle La Forna 38

Egg Tagliatelle, Sundried Tomato, Marinated Artichokes, Olive Tapenade, Toasted Pine Nuts, Halloumi, Parmigiano Reggiano, Crispy Parsley