

Starters

the rosseau

at windermere house

WH Focaccia 8

Heirloom Tomato, Fresh Herbs, Shallot, Evoo, House Butter, Vancouver Island Sea Salt

Muskoka Greens 18

Down to Earth Organic Lettuce, Puffed Ontario Wild Rice, Johnston Dried Cranberries, Honey Whipped Labneh, Caramelized Citrus, Niagara Blueberry Baco Noir Vinaigrette

Muskoka Caesar Salad 17

Crisp Romaine, Endive, Radicchio, Black + Poached Garlic Dressing, Shaved Parmigiano Reggiano, White Anchovy, Baguette Croutons, Pancetta

Torn Burrata Salad 23

Heirloom Tomato, 9-Year Aged Balsamic, Herb Pesto, EVOO, Vancouver Island Sea Salt, Basil, Ontario Peach, Focaccia Croutons

Ahi Tuna Tartar 26

Cucumber Variations, Avocado and Wasabi, Indonesian Sweet Soy, Sesame, Chili Crunch, Scallion, Pickled Ginger, Wonton Crisps

Cannellini & Butter Bean Soup 17

Smoked Ontario Pork, Harvest Zucchini, Petit Onions, Crispy Leek, Marinated Tomato

Mushroom & Brioche 24

Foraged Wild & Tame Mushrooms, Veal Jus, Smoked Mushroom Garum, Tarragon, Quail Egg, Acadian Sturgeon Caviar, Butter Toasted Brioche, Woolwich Goats Cheese Crema, Soft Herbs

Duck Confit Suppli 22

Garden Pesto, Burrata Crema, Soft Herbs, Parmigiano Reggiano, Dried Heirloom Cherry Tomatoes

Hamachi Ceviche 26

Avocado, Cucumber, Radish, Pineapple, Mango, Chili Mango Vinaigrette, Tostada

Frito Misto 28

Calamari, Pacific White Shrimp, Ontario Smelts, Pepperoncini, Cornmeal Dusted, Grilled Lemon, Sauce Gribiche

Entrees

Heirloom Vegetable Tart 29

Woolwich Goat Cheese, Herbs, WH Petit Greens, Gruyère Pastry, Jerusalem Artichoke

Black Truffle & Ricotta Sacchetti 48

Norwegian Langoustine, Pacific Prawns, Nova Scotia Lobster, Arugula, Kombu + Italian Summer Truffle Lobster Velouté, Acadian Sturgeon Caviar, Aromatics

Herb Roasted Ontario Hen Breast 39

WH Cavatelli + Nasturtium Pesto, East Coast Corn Porridge, Wild Mushrooms, Tarragon, Hen Glace w/ Smoked Mushroom Garum, Thumbelina Carrot

Adobo Marinated Pork Tenderloin 41

Green Faro, Foraged Mushrooms, Apple Calvados Jus + Cipollini Onion, Herbs + Pickled Shallot

Tuna Wakame Bowl 35

Ahi Tuna Poke, Seaweed Salad, Cucumber, Heirloom Tomato, Organic Greens, Rice, Sesame Soy Vinaigrette, Avocado Watermelon

Braised Ontario Beef Shortrib 48

Woolwich Goat Cheese Whipped Potato, Ginger + Honey Glazed Heirloom Carrots, Herb + Citrus Gremolata, Red Wine Veal Jus

Spaghetti alle Vongole 38

Manila Clam, Cherrystone Clam, Calamari, Foie Gras + Uni Butter, Parmigiano Reggiano, Italian Black Summer Truffle, Parsley, Tarragon

WH Smoked Brome Lake Duck Breast 52

Confit + Foraged Mushroom Risotto, White Asparagus, Muskoka Lakes Blueberry Portage and Nova Scotia Wild Blueberry Jus

Ras el Hanout Roasted Ontario Trout 38

Marinated du Puy Lentils, Roasted Onion, Crème Fraîche, Pomegranate, Fennel, Cucumber, Soft Herbs

Miso & Honey Roasted Vancouver Island Sablefish 42

Beet & Taro Root, Edamame, Foraged Mushrooms, Matsutake Shoyu Sablefish Jus

Grilled Beef Tenderloin 56

Canadian AAA Centre Cut Beef Tenderloin, Potato Robuchon, Petit Leek, Grilled Maitake Mushroom, Sauce Périgueux

Sushi

Edamame 11

Steamed & Lightly Salted

Miso Soup 11

Broth, Tofu & Spinach

Wakame Seaweed Salad 13

Seaweed, Sesame Oil & Rice Vinegar

Shrimp Tempura 18

Three Pieces, Lightly Battered Fried Shrimp & Ginger Dashi Sauce

Takoyaki 13

Five Pieces, Fried Octopus Balls, Bonito Flakes & Kewpie Sauce

Classic Rolls

California 16

Crab, Avocado & Cucumber

Spicy Tuna 19

Spicy Tuna & Tempura Crunch

A.C.A 15

Avocado, Cucumber & Asparagus

Philadelphia 18

Salmon, Cream Cheese & Cucumber

Diablo 19

Avocado, Banana Peppers, Tempura Crunch & Spicy Salmon

Deluxe Rolls & Specialties

Dynamite 22

Avocado, Cucumber, Crab & Shrimp Tempura

S.A.S 23

Spicy Salmon, Avocado & Shrimp Tempura

Muskoka 27

Shrimp Tempura, Crab, Avocado & Cream Cheese

Black Dragon 25

Cucumber, Crab, Shrimp Tempura, Unagi & Avocado

Nigiri 11

Two Pieces, Rice Pads. Choice of Salmon, Tuna or Unagi

Sashimi 21

Five Pieces, Freshly Sliced Fish. Choice of Salmon or Tuna