

WH

WINDERMERE HOUSE

ESTABLISHED 1870

The Rosseau

Starters

New Potato Soup 23

Smoked PEI Mussels, Carrot Purée, Celery, Lovage, Pickled Mushrooms, Castelvetro Olives

Smoked Beetroot Tartar 21

Cultured Cream, Acadian Sturgeon Caviar, Amaranth, Beetroot Powder, Chive, Herb Oil, Baguette Croute, Beet Gel

Organic Greens Salad 20

Radicchio Treviso, Endive, Roasted Heirloom Carrot, Radish, Four Seasons Pea Tendrils, Soft Herbs, WH Black Garlic & White Bean Hummus, Herb Oil Champagne Vinaigrette

Hamachi & Ahi Tuna Crudo 26

Crispy Nori, Sesame Foam, Soy Aioli, Aji Furikake, Smoked Trout Caviar, Sushi Gari, Yuzu Dust

Roasted Kabocha Squash Gnocchi 29

Trillium Farms Wild Boar Bacon, Sage Oil, Hazelnut Cream, Toasted Pepita Crumb, Parmigiano Tuile

Mushroom Brioche 26

Wild + Tame Mushrooms, Smoked Mushroom Garum, Veal Jus, Quail Egg, Tarragon, Acadian Sturgeon Caviar, Butter Toasted Brioche

Fogo Island Ice Shrimp Pakoras 29

Ontario Corn, Red Curry Coconut Aioli, Pickled Cucumber Melon, Acadian Sturgeon Caviar, Lime Leaf Dust, Thai Basil

Foie Gras Torchon 28

Fogo Island Smoked Sea Salt, Brioche, Muskoka Lakes Raspberry Gel, Lemongrass Pear Purée

Entrées

Spiced Berkshire Pork Tenderloin 45

Ontario Northern Wild Rice Pulao, Cashews, Almonds, Muskoka Cranberries, Pomegranate, Roasted Fall Squash

Caramelized Onion Risotto 31

Chestnut Mushrooms, Pomodori Sundried Cherry Tomatoes, Pecorino Romano, Thyme, Allium Ash, Chicory

Milford Bay Trout Cafreal 47

Banana Leaf, Dum Biryani, Fried Shallots, Ground Cherry Chutney, Cilantro Chutney, Cucumber Yogurt, Pomegranate

Honey Miso Roasted Vancouver Island Sablefish 49

Blistered Shishito Pepper Purée, Shiso Tempura, Marinated Calrose, Tataki Ponzu

Hazelnut Crusted Fogo Island Line Caught Halibut 56

Leeks, Artichoke Hearts, Fleur Dijon, Parsley, Bacalao, Heirloom Tomato, Cream, Herb Oil, Lemon

Ontario Rock Hen 46

Spaetzle, Salsa Romesco, Almond, Grilled Rapini, Sunflower Pesto

Ontario Beef Shortrib 59

32-Hour Braise, Reblochon Whipped Potato, Asparagus, Herb Gremolata, Braise Reduction

Confit Ontario Duck 62

Butter Poached New Potatoes, Haricot Verde, Muskoka Lakes Porto and Wild Blueberry Jus

Canadian Prime Striploin 66

Fried Fingerling Potatoes, Grilled Asparagus, Confit Tomato, Sauce Périgueux

Veal Cheek + WH Ricotta Anolini 40

White Bean Purée, Grilled Courgette, Crispy Speck, Guajillo Oil, Four Seasons Pea Tendrils

Bruce Fresh Spaghetti 36

Chanterelle Mushrooms, Maitake, Perigord Truffle, Piave, Toasted Pine Nuts, Cured Egg Yolk, Purple Cress

*Please inform your server of any dietary concerns or allergies.
An 20% Gratuity is applied to groups of 8 or more.*

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Dessert 20

The WH Apple Cheesecake

Vanilla Cheesecake, Green Apple Compote, Apple Glaze, Brown Butter Graham Crumb, Caramel Pastry Cream

Fall-Tini

Pumpkin Ice Cream, Apple Gel, Apple Sponge, Crème Anglaise, Candied Pecans

Pear & Chestnut

Pear & Blood Orange Ganache, Pear-nut Core, Chestnut Chocolate Crumble, Citrus Veil

Plum Mille-Tuile

Brown Sugar Tuile, Vanilla Pastry Cream, Plum Compote, Fennel Mousse

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