

WH

WINDERMERE HOUSE

ESTABLISHED 1870

The Rosseau

Starters

Soup of Chanterelles 23
Foraged Mushrooms, Cognac Cream, Braised Veal Cheek, Chervil, Mennonite Smoked Bacon, Butter Toasted Croute

Salad of Heirloom Tomato 20
Soused Beet, French Radish, Basil, Balsamic Caviar, Watermelon, Olive Oil Espuma, Goat Cheese Crema, Fogo Island Smoked Sea Salt

Salad of Muskoka Organic Lettuce 21
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

Summer-Burst Vegetable Gazpacho 19
Panipuri, Goat Cheese Mousse, Cucumber, Heirloom Tomato, Asparagus, Mung Bean, Coriander, Chive, Mint, Finger Lime Caviar, Pomegranate, Coriander + Mint + Cardamom + Lemongrass Spiked Cucumber Tomato Water

Caramelized Butter Braised Leek 18
Perigord Truffle Butter, Crispy Brioche Crumb, Nut Crumble, Nasturtium

Lovage Crusted Double Smoked Pork Belly 23
Miso Edamame Tapenade, Matsutake Shoyu Compressed Apple, Confit Garlic Edamame Purée

Foie Gras Torchon 28
Fogo Island Smoked Sea Salt, Brioche, Muskoka Lakes Raspberry Gel, Lemongrass Pear Purée

Edamame 12
Steamed & Lightly Salted

Shrimp Tempura 19
Three Pieces, Lightly Battered Fried Shrimp & Ginger Dashi Sauce

Classic Rolls

California 18
Crab, Avocado & Cucumber

Spicy Tuna 21
Spicy Tuna & Tempura Crunch

A.C.A 17
Avocado, Cucumber & Asparagus

Philadelphia 20
Salmon, Cream Cheese & Cucumber

Diablo 21
Avocado, Pickled Jalapeños, Tempura Crunch & Spicy Salmon

Sushi

Miso Soup 13
White Shiro Miso Broth, Tofu & Spinach

Wakame Seaweed Salad 13
Seaweed, Sesame Oil & Rice Vinegar

Takoyaki 15
Savoury Octopus Filled Japanese Snack, Lightly Fried, Bonito, Kewpie (5-pieces)

Deluxe Rolls & Specialties

Dynamite 25
Avocado, Cucumber, Crab & Shrimp Tempura

S.A.S 25
Spicy Salmon, Avocado & Shrimp Tempura

Muskoka 30
Shrimp Tempura, Crab, Avocado & Cream Cheese

Black Dragon 30
Cucumber, Crab, Shrimp Tempura, Unagi & Avocado

Nigiri 15
Two Pieces, Rice Pads. Choice of Salmon, Yellowtail, Tuna or Unagi

Sashimi 24
Five Pieces, Freshly Sliced Fish. Choice of Salmon Yellowtail, or Tuna

Sushi

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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Entrées

**Sugar Bush Maple Glazed
Berkshire Pork Tenderloin** 45

Maple Marsala Jus, Apple Chutney, Charred Asparagus, Fondant Potato

Spring Pea Risotto 36

Chestnut Mushrooms, Leeks, Pecorino, Champagne Foam, Chervil, Four Seasons Heirloom Pea Tendrils

Milford Bay Trout Cafreal 47

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

**Poached Vancouver Island
Sablefish** 49

Lemongrass Coconut Nage, Lime Leaf Dust, Chili, Coriander, Basil, Fennel, Taro, Gai Lan

**Fogo Island Line Caught
Halibut** 56

Hazelnut Crust, Potato Brandade, Roasted Leek Cream, Herb Oil, Mushrooms

Bruce Fresh Spaghetti 36

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

Roast Hen Breast 45

Popcorn Polenta, Mushroom Velouté, Foraged Mushrooms, Caramelized Shallot, Pine Nuts, Watercress

**Peppercorn Crusted Ontario
Beef Shortrib** 59

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

Confit Ontario Duck 62

Fondant Potato, Foraged Mushrooms, Montmorency Cherry Jus, Spring Pea Compote

Canadian Prime Tenderloin 71

Onion Ash, Potato Robuchon, Heirloom Carrots, Grilled Maitake, Leek Top Pesto, Sauce Périgieuse

WH Ravioli 42

Burrata + WH Ricotta + Lemon + Nutmeg, Braised Veal Cheek, Sage, Oven Dried Tomato, Parmigiano Reggiano Beurre Blanc

Dessert 20

The WH Apple Cheesecake

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

Maple Cruller

Maple Sugar, Sour Apple Ice Cream, Momiji, Maple Sponge Toffee

Lemon Tart

Vanilla Tart Shell, Lemon Curd, Taylor Farm's Strawberries, Lemon Mascarpone, Meringue

Raspberry Chocolate Entremet

Raspberry Chocolate Entremet, Raspberry Ganache Crunch, Chocolate Genoise, Raspberry Mousse, Chocolate Glaze

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