

The Rosseau

WH

WINDERMERE HOUSE

ESTABLISHED 1870

Starters

Ontario Asparagus Soup 24

2-Minute Quail Egg, Pickled Shallot, Fermented Mustard Seeds, Asparagus Variations, Smoked Potato, Soft Herbs, Sturgeon Caviar

Heirloom Carrot + Persian Cucumber Salad 22

Puffed Rice Duqqah, Dill + Lemon Labneh, Muskoka Honey Pearls, Squash Purée, Orange, Charred Mandarin + Juniper Vinaigrette

Thai Mango Salad 25

Lemongrass Marinated Mango, Mango Spheres, Cucumber, Pickled Carrot, Lime Leaf Dust, Thai Coconut Espuma, Soft Herbs, Cherry Tomato, Whiskey Barrel Aged Nuoc Cham

Hamachi Ceviche 28

Abalone, Caper, Leche de Tigre Sorbetto, Heirloom Tomato, Trout Caviar, Cilantro, Mango, Lime Leaf, Cilantro Herb Oil

Foie Gras Torchon 29

Chicken Liver Mousse, Tuile, Niagara Peach Gel, Pickled Grapes, Mizuna, Brioche, Chateau de Bourgogne + Graisse de Poulet Aioli

Beef Tartar 32

Farm Little Organic Angus Beef Tenderloin, Smoked Beausoleil Oyster Aioli, Sesame Kombu Dashi, Sturgeon Caviar, Pickled Shallots, Ginger, Apple, Tempura

Seared Diver Scallops 32

Lobster Bacon Butter Sauce, Burrata Gnudi, Pickled Mushrooms, Sturgeon Caviar, Burnt Leek

Woolwich Goat Cheese Spread 25

Parmigiano Reggiano DOP Seed Crumb, Confit Tomato Preserve, Soused Cipollini Onions, Thyme, Baguette Croûtes

Entrées

Canadian Atlantic Line Caught Halibut 60

Hazelnut Crust, Potato Brandade Churro, Spring Asparagus, Smoked Tomato Romesco

Carbonara di Mare 49

Smoked Grilled Octopus, Smoked French Tuna, WH Spaghetti, Gamtae + White Shiro Miso Butter, Black Pepper, PEI Avonlea Cave Aged Cheddar, Pecorino Romano

Crab & Lobster Risotto 59

BC Dungeness Crab, Nova Scotia Lobster, Acquerello Rice, Parmigiano Reggiano, Chateau de Bourgogne, Lobster Espuma, Lobster Dust, Trout Roe, Pickled Melon, Asparagus, Mizuna

Vancouver Island Sablefish 56

Mackellar Farms Edamame, Nova Scotia Lobster, Spring Mushrooms, Mirin, White Shiromiso, St. Brigids Butter, Crisp Potato

Sugarbush Hill Maple Brined Ontario Pastured Chicken 55

Leg Pressé, Ontario Mushrooms, Puffed Potato, Maple Vidal Sauce Lyonnaise, Fennel + Soft Herbs

Kombu Cured Berkshire Pork Tenderloin 56

Yuzu + Cucumber, Thai Imperial Purple Rice, Caramelized Yogurt, Smoked Pork, Apple Jasmine Jus, Crispy Shiso

Ribeye Medallion 72

Charred Cap Pressé Butter Poached Leek, Truffle Butter, Nut Crumble, Potato Robuchon, Mizuna, Sauce Chasseur

Lions Mane Mushroom 45

Ethiopian Berbere Sauce, Carrot, Cauliflower Purée, Pomegranate, Charred Onion, Ginger Espuma

Braised Ontario Beef Cheek 62

Soused Carrot, Tahini, Sesame Puffed Rice Duqqah, Potato Robuchon, Roasted Onion Soubise, Burnt Leek, Miso Kampot Peppercorn Jus

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

The Rosseau

WH

WINDERMERE HOUSE

ESTABLISHED 1870

Sushi

Our Sushi uses the best quality Canadian Salmon, Sashimi Grade Yellowfin Tuna, Premium Quality Hand Harvested Sushi Rice, and imported Japanese specialty ingredients prepared carefully by our master Sushi Chef, Chef Kee.

Miso Soup 15
White Shiro Miso Broth, Tofu & Spinach

Wakame Seaweed Salad 15
Seaweed, Sesame Oil & Rice Vinegar

Nigiri 16
Two-Pieces, Rice Pads, Choice of Salmon, Unagi or Tuna

Sashimi 27
Five-Pieces, Freshly Sliced Fish, Choice of Salmon or Tuna (Mixed +3)

Shrimp Tempura 23
Tiger Prawns, Seasonal Vegetables, Ginger Dashi Sauce

Edamame 14
Steamed & Lightly Salted

Classic & Deluxe Rolls

California 20
Crab, Avocado, Cucumber

Dynamite 27
Avocado, Cucumber, Crab & Shrimp Tempura

S.A.S 27
Spicy Canadian Salmon, Avocado & Shrimp Tempura

Muskoka 33
Shrimp Tempura, Crab, Avocado, Cream Cheese, Crispy Roll

Black Dragon 32
Cucumber, Crab, Shrimp Tempura, Unagi, Avocado

Spider 36
Tempura Soft Shell Crab, Spicy Mayo, Avocado, Cucumber, Unagi Sauce, Masago

Spicy Tuna 23
Spicy Tuna, Tempura Crunch, Spicy Mayo

A.C.A 18
Avocado, Cucumber, Asparagus

Philadelphia 22
Canadian Salmon, Cream Cheese, Cucumber

Executive Chef: Aaron Clyne
Executive Pastry Chef: Emily Doris
Sushi Chef: Chef Kee

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