

Starters

Lobster & Ontario Sweet Corn Bisque 25

White Shiro Miso, Coconut, Smoked Lobster & Scallop Terrine, Sturgeon Caviar, Shoyu Cured Apple, Lemongrass Gel

Organic Greens 22

Cannellini Bean Hummus, Champagne Vinaigrette, Herb Oil, Pea Tendrils, French Radish, Heirloom Carrot, Soft Herbs, Flowers

Leek Gnocchi 28

Madeira Cured Bergundy Truffle, Butter Poached Leek, Burrata Gnocchi, Crushed Pecans, Hazelnuts, St. Brigids Butter, Parmigiano DOP Tuile

Foie Gras Torchon 29

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

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

Entrées

Fogo Island Line Caught Halibut 58

Potato Crust, Braised Chicory, Potato Brandade, Smoked Halibut Jus

Tonnarelli Pasta 39

Gamtae & White Shiro Miso Butter, Smoked & Glazed King Oyster Mushrooms, Black Pepper, PEI Avonlea Cave Aged Cheddar

Crab, Lobster & Prawn Risotto 59

Acquerello Aged Carnaroli Rice, Canadian Dungeness Crab, Snow Crab, Pacific Black Prawn, Saffron, Tarragon, English Peas, Mascarpone, 12-Month Aged Manchego

Ontario Beef Shortrib 68

WH Smoked, 24-hour Braise, Smoked Beef, Madagascar Green Peppercorn Jus, Potato Robuchon, Petite Carrots, Horseradish, Espelette Gremolata

Juniper Smoked Hen 56

Hen Presse, Celery Root Fondant, English Peas, Petite Carrots, Crispy Parsnip, Sauce Marsala

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

Executive Chef: Aaron Clyne
Executive Sous Chef: Nicholas Bashir
Executive Pastry Chef: Emily Doris
Sushi Chef: Chef Kee

Sushi

Our Sushi uses the best quality Canadian Wild 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 & Wakame

Wakame Seaweed Salad 15
Seaweed, Sesame Oil & Rice Vinegar

Edamame 14
Steamed & Lightly Salted

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

Classic & Deluxe Rolls

Spicy Tuna 23
Spicy Tuna & Tempura Crunch, Spicy Mayo

Muskoka 33
Shrimp Tempura, Crab, Avocado & Cream Cheese

Dynamite 27
Avocado, Cucumber, Crab & Shrimp Tempura

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

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

Dessert 22

Peanut Butter Shmallow Time
Fudge Brownie, Graham Cracker, WH Peanut
Butter, Peanut Butter Feuilletine, WH Vanilla
Marshmallow, Peanut Butter Ganache

Pomegranate Biscoff
Pomegranate Panna Cotta, Biscoff Mascarpone,
Pomegranate Mascarpone, Biscoff Tuile,
Pomegranate Gelee, Biscoff Butter

Coco-Mint
Chocolate Shell, Aerated Mint Chocolate,
Peppermint Mascarpone, Dark Chocolate Ganache

Ports

Btl/ 3oz Glass

**Taylor Fladgate 10 Year
Tawny Port** 115/17

**Sandeman 20 Year
Tawny Port** 155/21

**Sandeman 40 Year
Tawny Port** 480/57

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