

Starters

Spring Pea Soup23

Crème Fraîche, Baguette Croute, Goat Cheese, Sturgeon Caviar, Basil, Lemon Dill Oil

Organic Greens22

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

Diver Scallop29

Lemon Infused English Pea Oil, WH Fortified Seasoned Buttermilk, Sturgeon Caviar, Crushed Hazelnuts, Smoked PEI Mussels, Pea Sprouts

Prawn and Lobster Salad34

White Prawn, Lightly Smoked Nova Scotia Lobster, Ice Wine Compressed Melon, Lemongrass, Calamansi + Honeysuckle Vinaigrette, Crispy Rice Paper, Frisee, Prawn Powder, Smoked Trout Roe, Passionfruit

Foraged Mushroom + Woolwich Chevre Spread25

Chicken Skin Crisps, Maldon Salt, Tarragon Mustard

Foie Gras Torchon28

Allium, Toasted Brioche, Cured Apple, Muskoka Cranberry Gel, Maldon, Thyme

Tonnarelli Pesto24

Tonnarelli Pasta, Muskoka Wild Ramp Pesto, Crème Fraiche, Pecorino Romano, Toasted Pine Nuts, Herb Oil, Four Seasons Pea Tendrils (V)

Thai Mango Salad24

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

Entrées

Hazelnut Crusted Fogo56

Island Line Caught Halibut

Salsa Montequilla de Tocino, Haricot Vert, Fingerling Potatoes, Shaved Fennel, Soft Herbs, Fennel Herb Oil

Fresh Pacchieri Pasta36

Gamtae + White Shiro Miso Butter, Shimeji Mushrooms, Kohlrabi, Black Pepper, PEI Avonlea Cave Aged Cheddar (V)

Crab & Prawn Risotto58

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

32-Hour Braised Ontario Beef Shortrib59

Sauce Robert, Reblochon Whipped Potato, Spring Asparagus, Herb Gremolata

Milford Bay Trout45

Miso Honey Glaze, Bok Choy + Burnt Ginger, Jasmine Tea Fingerlings, Warm Shoyu Vinaigrette, Shiso Oil

Duck Confit65

Duck Sausage + Heirloom Carrot + Foraged Mushroom Hash, Braised Spring Leek, Sherry Cognac Duck Jus

Ontario Prime Striploin69

Reblochon Whipped Potato, King Oyster Mushroom, Crispy Onion, Madeira Jus

Juniper Smoked Hen56

Hen Presse, Fig, Burrata Gnocchi, King Oyster Mushroom, Shaved Fennel + Micro Salad, Pecan + Cognac Infused Hen Jus

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

Executive Chef: Aaron Clyne
Executive Sous Chef: Nicholas Bashir
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.

Edamame 14	Miso Soup 15	Wakame Seaweed Salad 15
Steamed & Lightly Salted	White Shiro Miso Broth, Tofu & Wakame	Seaweed, Sesame Oil & Rice Vinegar
Shrimp Tempura 23	Sashimi 27	Nigiri 16
Tiger Prawns, Seasonal Vegetables, Ginger Dashi Sauce	Four-Pieces of Salmon or Tuna	Two-Pieces, Rice Pads, Choice of Salmon, Unagi or Tuna

Classic & Deluxe Rolls

California 20	S.A.S 27
Crab, Avocado & Cucumber	Spicy Salmon, Avocado & Shrimp Tempura
Spicy Tuna 23	Muskoka 33
Spicy Tuna & Tempura Crunch, Spicy Mayo	Shrimp Tempura, Crab, Avocado & Cream Cheese
A.C.A 18	Black Dragon 32
Avocado, Cucumber & Asparagus	Cucumber, Crab, Shrimp Tempura, Unagi & Avocado
Philadelphia 22	Spider 36
Canadian Salmon, Cream Cheese & Cucumber	Tempura Soft Shell Crab, Spicy Mayo, Avocado, Cucumber, Unagi Sauce, Masago
Dynamite 27	
Avocado, Cucumber, Crab & Shrimp Tempura	

Sips

Orion Craft Lager 21
Okinawa, 633ml -Seasonally Available
Sushi Spritz 22
Choyu 23 Japanese Plum Umeshu, Sparkling Sake, Soda
Yuzu Gin & Tonic 22
Tarsier South Asian Gin, Yuzu, Fevertree Premium Tonic

Sake

Sayuri Nigori Sake (300ml) 17
Mio Sparkling Sake (300ml) 30
Homare Aladdin Yuzu Junmai Sake (300ml) 35

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