

Starters

Lobster Bisque

25

Vadouvan, Coconut, Brown Butter, Poached Nova Scotia Lobster, Niagara Peach Chutney, Samosa Potato, Sturgeon Caviar

Heirloom Tomato

26

Peach Compressed Cucumber, Dehydrated Moroccan Olive, Aqua Tomato, Heritage Tomato Gelee, Burrata Creme, Verbena Oil, Balsamic

Thai Mango

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, Pickled Mustard Seeds, Thyme Aioli

Beef Tartar

34

Sauce Ravigote, Cornichon, Caper, Mustard, Tarragon, Egg Yolk Cream, Sourdough, Charred Onion Aioli

Seared Hokkaido Diver Scallop

36

Pea Gnocchi, WH Smoked Carrick Hill Farms Bacon, Chive Beurre Monte, Manchego

Yum Tua Plu

34

Nova Scotia Lobster, Toasted Peanuts, Muskoka Green Beans, English Peas, Snap Peas, Shallot, Lime, Bacon Nam Prik Prao, Coconut, Crispy Onion, Quail Egg, Mint, Holy Basil, Anise Hyssop

Entrées

Canadian Line Caught Halibut

62

Potato Brandade, Late Harvest Beans, Dashi Beurre Blanc, Shiso Oil, Smoked PEI Mussels, Trout Caviar, Castelvetro Olive

Paccheri

58

Hokkaido Diver Scallop, Nova Scotia Lobster, Ontario Sweet Corn Miso Velouté, WH Smoked Pork Belly, Ontario English Peas, Fungi, Piave

Crab & Lobster Risotto

59

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

Vancouver Island Sablefish

56

Smoked Fish Miso Fumet, Butter Poached Potato, Cippolini Onion, Ontario Snap Peas, Black Pepper

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, Water Spinach, Smoked Pork, Apple Jasmine Jus, Crispy Shiso

Ribeye Medallion

75

Charred Cap Presse, Asparagus, Ontario Mushrooms, Potato Robuchon, Mizuna, Sauce Chasseur

Salt Baked Celery Root

45

Smoked Onion Cream, Black Garlic, Hen of the Woods, Hazelnut, Black Summer Truffle, Pickled Apple

Braised Ontario Beef

62

Soused Carrot, Tahini, Sesame Puffed Rice Duqqah, Potato Robuchon, Roasted Onion Soubise, Peppercorn Jus

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

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
Vegetable Tempura 19 Sushi Chefs Selection of Seasonal Vegetables		

Classic & Deluxe Rolls

Dynamite 27 Avocado, Cucumber, Crab & Shrimp Tempura	A.C.A 18 Avocado, Cucumber, Asparagus
S.A.S 27 Spicy Canadian Salmon, Avocado & Shrimp Tempura	California 20 Crab, Avocado, Cucumber
Muskoka 33 Shrimp Tempura, Crab, Avocado, Cream Cheese, Crispy Roll	Spicy Tuna 23 Spicy Tuna, Tempura Crunch, Spicy Mayo
Black Dragon 32 Cucumber, Crab, Shrimp Tempura, Unagi, Avocado	Philadelphia 22 Canadian Salmon, Cream Cheese, Cucumber
Spider 36 Tempura Soft Shell Crab, Spicy Mayo, Avocado, Cucumber, Unagi Sauce, Masago	Spicy Lobster 38 Canadian Lobster, Spicy Mayo, Shrimp Tempura, Avocado, Masago
Rainbow 39 Salmon, Tuna, Avocado, Tempura Shrimp, Cucumber, Unagi Sauce	
Windermere 42 Tempura Canadian Lobster, Cucumber, Avocado, Masago, Unagi Sauce	
King Crab 56 Alaskan King Crab, Avocado, Cucumber, Spicy Mayo, Unagi Sauce	

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.