

Starters

Lobster Bisque	25	Beef Tartare	32
Vadouvan, Coconut, Brown Butter, Poached Nova Scotia Lobster, Ontario Pear Chutney, Samosa Potato, Sturgeon Caviar		Aged Soy Sauce, Mushroom, Cornichon, Caper, Mustard, Tarragon, Egg Yolk Cream, Sourdough, Sturgeon Caviar, Charred Onion Aioli	
Muskoka Beet Salad	25	Shrimp Kakiage Elote	27
Smoked Beet Purée, Apple, Beet Gelee, Chevre + Pistachio Panna Cotta, Beet Tuile, Fall Radish, Mandarin, Mint, Achar		Brooklands Farm Sweet Corn, Newfoundland Ice Shrimp, Lime, Crème Fraîche, Queso Cotija, Chili, Cilantro, Pickled Onion	
Foie Gras Torchon	29		
Chicken Liver Mousse, Tuile, Niagara Ice Wine Gel, Compressed Apple, Mizuna, Brioche, Hazelnut, Thyme Aioli			

Entrées

Vancouver Island Sablefish	58	Martin's Farm Beef Tenderloin	82
Miso Honey Glaze, Celery Root, Parsnip, Smoked Sablefish Dashi, Shiso, Edamame		Black Truffle Robuchon, Charred Carrot, Hen of the Woods, Grassa Poached Shallot, Bordelaise	
Casarecce	46	Braised Ontario Beef	56
Canadian Prairie Semolina, Fungi, Preserved Italian Black Truffles, Mascarpone, Black Truffle Pecorino Romano, Fennel, Soubise, Lemon		Celeriac Pave, Crispy Sprouts, Miso Peppercorn Jus, Smoked Onion Velouté	
Crab Risotto	56	Confit Duck	58
Canadian Snow Crab, Kabocha Squash, Acquerello Rice, Parmigiano Reggiano, Mascarpone, Crisp Sage, Burrata Cream		Ontario Muscovy Duck, Beluga Lentil Pottage, WH Smoked Pork Belly, Winter Herbs, Mushrooms, Tuscan Kale, Preserved Yellow Tomato, Duck Jus	

Dessert 22

Carrot Cake
Carrot Cake, Cream Cheese Frosting, Carrot Caramel, Cinnamon Maple Gel, Sweet Carrot Purée
Apple and Cranberry
Cranberry Gel, Apple Mousse, Cranberry Sponge, Mirror Glaze, Tuile
Chocolate and Baileys
Chocolate Cheesecake, Baileys Espuma, Chocolate Sponge, Baileys Sphere

Ports

	Btl/ 3oz Glass
Taylor Fladgate 10 Year Tawny	115/17
Sandeman 20 Year Tawny	155/21
Sandeman 40 Year Tawny	480/57

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

- Miso Soup15

White Shiro Miso Broth,
Tofu & Japanese Spinach
- Wakame Seaweed Salad15

Seaweed, Sesame Oil & Rice
Vinegar
- Shrimp Tempura23

Tiger Prawns, Seasonal
Vegetables, Ginger Dashi Sauce
- Edamame14

Steamed & Lightly Salted

Classic & Deluxe Rolls

- Dynamite27

Avocado, Cucumber, Crab & Shrimp
Tempura
- Spicy Tuna24

Yellow Fin Tuna, Tempura Crunch,
Spicy Mayo
- S.A.S27

Spicy Canadian Salmon, Avocado &
Shrimp Tempura
- Philadelphia22

Canadian Salmon, Cream Cheese,
Cucumber
- Muskoka34

Shrimp Tempura, Crab, Avocado, Cream
Cheese, Crispy Roll
- California21

Crab, Avocado, Cucumber
- Spider36

Tempura Soft Shell Crab, Spicy Mayo,
Avocado, Cucumber, Unagi Sauce,
Masago
- A.C.A18

Avocado, Cucumber, Asparagus
- Windermere39

Tempura Canadian Lobster,
Cucumber, Avocado, Massago,
Uniago Sauce

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

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