



HILLEBRAND IS COMMITTED TO WORKING WITH PASSIONATE FARMERS, GROWERS AND PRODUCERS, REMINDING US DAILY WHY IT IS SO REWARDING TO FOLLOW NATURE IN THE KITCHEN.

## **FABULICIOUS DINNER**

\$35, EXCLUSIVE OF COFFEE/TEA, ALCOHOL, TAXES AND GRATUITIES

### **1<sup>ST</sup> COURSE**

**CULTIVATED ONTARIO MUSHROOM AND TRUFFLE CAPPUCINO**  
CORN BREAD BISCUIT

**HILLEBRAND CHARCUTERIE**  
SELECTION OF CURED MEATS AND PATE  
PICKLES, MUSTARD AND BRIOCHE

**ICEWINE CURED AND SMOKED ATLANTIC SALMON**  
GOAT'S CHEESE CROQUETTES AND ORGANIC WATERCRESS  
CELERIAC AND LOBSTER SLAW

### **2<sup>ND</sup> COURSE**

**STIRLING SILVER BEEF CAP STEAK**  
SHORT RIB RAVIOLI AND ICEWINE ONION JAM  
HORSE RADISH CREAM

**LAKE HURON WILD TROUT**  
LEEK, POTATO AND MUSSEL CHOWDER  
SMOKED HAM HOCK

**NATURALLY RAISED FREE RANGE CHICKEN BREAST**  
PRISTINE NAVY BEAN AND MERGUEZ SAUSAGE CASSOULET  
NIAGARA ROOT VEGETABLES

### **DESSERT**

**C'EST BON GOAT'S CHEESE MOUSSE**  
WALNUT BROWN BUTTER CAKE  
ICEWINE PEARS

**BITTERSWEET CHOCOLATE CARAMEL TART**  
CANDIED NORTHERN PECANS

**ICEWINE CARAMELIZED APPLE BRIOCHE PUDDING**  
SOUR CREAM ICE CREAM  
CINNAMON ANGLAISE