

FABULICIOUS DINNER MENU

November 9 – 15, 2017

\$39/guest ++

Late Harvest Beet and Goat's Cheese Salad

Torched goat's cheese | Baby arugula | Shallot-curry vinaigrette | Rossco's granola

Roasted Tomato Bisque

Parmesan Gremolata | Sour cream & chive muffin

Smoked Huron Whitefish Cakes

Kale | Harissa | Sauce Gribbiche

Pork Steak

Ravine cured and smoked Ontario pork loin | K2 Milling corn grits | Braised red cabbage purée | Brussels | Smoked compound butter | Pork jus

Stuffed St. David's Pepper

Ontario tofu | Basmati rice | Shaved Parmesan | Roasted garlic and horseradish cream

Seared Keta Salmon

Forked fingerling potatoes | Mushroom and green peppercorn sauce | Baked squashes

Lager Braised Lamb Shank

Goat's cheese whipped potato | Chimichurri | Lamb and lager 'jus'

Sticky Toffee Pudding

Apple compote | Vanilla Chantilly

Roasted Corn Tea Crème Brulée

With toasted Corn bread

Coconut Tapioca

Raspberries | Lime