



menu



\$79/person

Starter

DAILY SOUP - v

Locally Inspired

ONTARIO GREEN SALAD - v

Semi-dried tomato, watermelon radish,
pecans, icewine vinaigrette,
Tosceno

ONTARIO PRIME BEEF CARPACCIO

Arugula and herb salad, pickled mushroom,
shaved Toscano

Mains

SQUASH RAVIOLI - v

House made mascarpone cheese and squash
filling, spinach, mushrooms, walnuts

VEGETABLE MEDLEY - v

Assorted summer vegetables, crispy kale
fried oyster mushrooms, balsamic glaze

SEARED TUNA

Sesame seed crust, olive croquette, crisp kale,
green beans and bell peppers, rouille

CHICKEN CORDON BLEU

Prosciutto cotto, Quebec foie gras, maple glazed
heirloom carrots, confit cipollini onions

HALDIMAND COUNTY

STRIPLOIN STEAK

Wedge frites, sauce bordelaise,
seasonal vegetables

Dessert

WOODS DONUTS - v

Cinnamon and Sugar Coated,
Chocolate Sauce

CHOCOLATE MOUSSE



\$85/person

Starter

MUSHROOM RISOTTO - v

Hand selected field mushrooms, Arborio rice

Middle

DAILY SOUP - v

Locally Inspired

ONTARIO GREEN SALAD - v

Semi-dried tomato, watermelon radish, pecans,
icewine vinaigrette, Toscano

SCALLOPS

Seared Diver scallops, pea puree,
braised pork belly

SEARED QUEBEC FOIE GRAS

Sourdough French toast, seasonal fruit confit,
blueberry compote

Mains

SQUASH RAVIOLI - v

House made mascarpone cheese and squash filling,
spinach, mushrooms, walnuts

SEARED TUNA

Sesame seed crust, olive croquette, crisp kale,
green beans and bell peppers, rouille

CHICKEN CORDON BLEU

Prosciutto cotto, Quebec foie gras, maple glazed
heirloom carrots, confit cipollini onions

HALDIMAND COUNTY

STRIPLOIN STEAK

Wedge frites, sauce bordelaise, seasonal vegetables

Dessert

WOODS DONUTS - v

Cinnamon and Sugar Coated, Chocolate Sauce

SMORE'S - v

House whipped toasted marshmallow,
Chocolate mousse graham cracker bar

CHEESE PLATE - v

Selection of Artisanal Ontario Cheeses,
Flatbread, Honey, Nuts, Dried Fruit



\$95/person

Charcuterie

Selection of artisanal house prepared and local cured meats, foie gras pate, pickled vegetables

Starter

MUSHROOM RISOTTO -v

Hand selected field mushrooms, Arborio rice

Middle

DAILY SOUP -v

Comprised Daily

HEIRLOOM BEET SALAD

Roasted assorted heirloom beets, goat cheese mousse, arugula, candied walnut
Rye scented orange, citrus dressing

ONTARIO GREEN SALAD - v

Semi-dried tomato, watermelon radish, pecans, icewine vinaigrette, Toscano

SCALLOPS

Seared Diver scallops, pea puree, braised pork belly

SEARED FOIE GRAS

Sourdough French toast, seasonal fruit confit
Blueberry compote

Mains

SQUASH RAVIOLI - v

House made mascarpone cheese and squash filling, spinach, mushrooms, shaved Toscano

SEARED TUNA

Sesame seed crust, olive croquette, crisp kale, green beans and bell peppers, rouille

CHICKEN GORDON BLEU

Prosciutto cotto, Quebec fontina, maple glazed heirloom carrots, confit cipollini onions

HALDIMAND COUNTY

NEW YORK STRIPLOIN

Wedge frites, sauce bordelaise, seasonal vegetables

SEARED ONTARIO ELK

Roasted sun choke tortellini, apple and parsnip puree, crispy oyster mushrooms

Dessert

WOODS DONUTS - v

Cinnamon and Sugar Coated, Chocolate Sauce

SMORE'S - v

House whipped toasted marshmallow, Chocolate mousse graham cracker bar

CHEESE PLATE - v

Selection of Artisanal Ontario Cheeses, Flatbread, Honey, Nuts, Dried Fruit