



FOOD DAY CANADA

First Course

Rumar Peach & Chez Nous Farm Tomatoes	11
ndjua tomato broth, back 40 feta, warner farm green peach 'olives'	
Smoked Pacific Chinook Salmon	15
rumar farm cucumbers, cultured cream, 100km peas, mustard minus 8 vinaigrette	
Cumbrae Farm Beef Carpaccio	18
pickled chanterelles, monforte abundance, brioche crumbs, mushroom vinaigrette	
Homestead Duck Egg & Janssen White Asparagus	14
pingue speck, charred rumar broccoli, spent grain brown butter crumble, garlic puree	
Pasture Raised Chicken Liver Pate	11
chicken crackling, northern ontario wild blueberries & currants, pickled spring onion	

Second Course

Seared Lake Erie Pickerel	26
corn & smoked potato succotash, fennel, horseradish pristine canola vinaigrette	
Hudson Valley Quebec Duck Breast	32
variations of fenwick apricots, pristine prairie lentils, baby heirloom beets & tops	
Dry Aged Cumbrae Beef Tenderloin	42
roasted summer squash, casey blue stuffed blossom, foie gras jus	
Cumbrae Farm Belly Porchetta	25
rumar farm kale, pickled wild mulberries, chili, tempura garlic scape	
18hr Ontario Lamb Sirloin	29
birch syrup marinade , braised lamb croquette, garden pea puree, grimmo walnut dukkah	

Dessert

Mennonite Black Berry Cobbler	8
dark maple '40 creek' whiskey caramel, brown sugar shortbread, buttermilk ice cream	
Roasted Rumar Organic Peaches	8
pristine soy cake, sea buckthorn sugar, ver jus curd, rosewood honey brittle, crème fraiche	
'26 Acre' Cherry Pavlova	8
candied grimmo red walnuts, minus 8 syrup poached cherries	