

## The Evening Unwind

### First Course

*Your Choice From The Following*

#### Chef Inspired Daily Soup

*with house made grilled focaccia.*

#### Shaved Fennel Salad

*whipped herb feta, toasted pistachio, grapefruit, dill.*

#### Roasted Squash Salad

*roasted butternut squash, sumac, treviso, currants, goat cheese mousse, fennel and local honey gastrique.*

#### Duck Liver Pâté

*house made brioche, savoury onion jam, gherkins, pear gelée.*

### Second Course

*Your Choice From The Following*

#### Mushroom Rigatoni

*fresh pasta, caramelized local mushrooms, brown butter, preserved lemon, leeks, whipped ricotta, buttered crumb.*

#### Walt's Beef Short Rib

*braised, local mushroom risotto, crispy leeks, soft herbs, rapini, bordelaise.*

#### Ontario Pickerel

*charred leek soubise, crispy sunchoke, Brussels sprouts, chilis, chive oil.*

#### Roasted Cauliflower

*beet hummus, roasted heirloom turnip, potato crisps, sweet and sour cabbage gelée, extra virgin olive oil, shiso.*

*An 18% auto gratuity will be added to your bill at the table.*

Vegan 

Gluten Free 

Vegetarian 

*Our menu is inspired by the seasons and is subject to change accordingly.*