

*"One cannot think well, love well, sleep well, if one has not dined well."*

– Virginia Woolf

**FIRST**

**Potage Parmentier**

Potato & leek purée, crème fraîche, black truffle, chervil

**Waldorf Salad**

Niagara apples, celery, walnuts, Chantilly dressing

**Oysters Rockefeller**

Creamed spinach, hollandaise, Monforte Toscano gratin

**SECOND**

**Pickarel Meunière**

Vegetable taglietelle, spinach, champagne butter sauce

**Root Vegetable Vol au Vent**

Puff pastry, fennel soubise, Swiss chard

**Wellington County Côte de Boeuf**

Turned potatoes, Brussels sprouts, smoked bordelaise jus

**THIRD**

**Canadian Cheese Plate**

Artisanal crafted cheeses & accompaniments

**Molten Chocolate Cake**

Pistachio crème anglaise

**Three Course Menu**

**\$49 Per Person**

(plus taxes & gratuities)

We will be offering a full à la carte menu as well. Think global. Eat local.