

the **chefs'** house

DINNER MENU

STARTERS

Chef's House Smoked Salmon, Poached [Peewee Egg](#), [Honey Mustard Sauce](#)

Tempura Battered Soft Shell, Grilled Polenta, Romanesque Sauce

Spring Salad of Peas, [Arugula](#), and [Asparagus](#) Dressed with Rice Wine Vinaigrette
and Pistachios

Terrine of Duck Confit and Foie Gras, [Rhubarb](#) Compote and Sauce, Brioche Toast

Soup of the Day

A warming bowl of The Chef's House Daily Soup

MAINS

Spinach and Ricotta Gnudi with Sautéed Mushrooms and Shaved Parmesan

BBQ [Pork Tenderloin](#), with Fiddleheads, Jerusalem Artichoke and [Bacon](#) Ragu

Pan-Seared Sea Scallops with Hand Made Pasta, Charred Asparagus, and Tomato

Stuffed [Chicken Supreme](#), Petites Poise Français, Roasted Shallot Soubise

Whole Grilled [Ontario Farmed Trout](#), New Potato Salad, Lemon Caper Brown Butter

Cheese

A Selection of cheese from the cellars of Cheese Boutique

DESSERTS

[Strawberry](#) Custard Tart, Crème Anglais, Ginger Gelato

Dark Chocolate Tower filled with White Chocolate Mousse, [Raspberry](#) Sauce

Chef's House Soufflé, Daily Churned Ice Cream

PRICING

3 courses – 39

4 courses – 45