

EPIC DINNER

Dinner is served daily from 5:30 p.m. to 10:00 p.m.
Includes FREE Valet parking

APPETIZERS

ONTARIO CORN AND FOIE GRAS SOUP

Everwood Farm Duck Confit, Sherry Gastrique 14

WINTER SALAD

Sleger Farm Greens, Fifth Town Fresh Chevre, Apples, Cookstown Beets,
Housemade Granola, Chamomile-Citrus Dressing 13

BRIAN FANNING SMOKED SALMON

Avocado Coulis, Oranges, Local Watercress, Shaved Radishes, Aquavit-Dill Crème Fraiche 16

TOP CURED-BOTTOM SEARED ICY WATERS CHAR

Smoked Sunchoke Puree, Caramelized Onion-Thyme Jam, Tangerine Froth 18

THUNDER & ROMAINE SALAD

Creamy Caesar Dressing, Thunder Oak Gouda, Lardons, Whole Wheat Crostini 15

SPECK AND LEAMINGTON TOMATO

Ingersoll Buffalo Mozzarella, 100 km Arugula, 15 Year Old Balsamic 16

BRAISED RABBIT GNOCCHI

Wild Mushrooms, Cipolini Onions, Aurora Sauce 18

MAINS

SEARED BIG EYE TUNA

Creamed Celeriac, Ontario Beets, Fine Beans, Apple-Soy Butter Sauce 35

BRITISH COLUMBIA HALIBUT

Purdy Fisheries Sturgeon Caviar, La Ratte Potatoes, Wilted Greens, Orange-Green Peppercorn Sauce 34

GUANCIALE WRAPPED DIVER SCALLOPS

Lentils Stewed with Chobai Sausage, Arugula-Dill Pesto, Riesling Froth 37

CANADIAN BLACK ANGUS STRIPLOIN OR TENDERLOIN STEAK

Caramelized Onion Mashed Potato, Local Heirloom Carrots, King Mushroom, Red Wine Jus, Bearnaise
10 oz Striploin 41 or 6 oz Tenderloin 42

ORGANIC "FENWOOD FARMS" CHICKEN BREAST

Boar Bacon Potato Croquette, Brussel Sprout Leaves, Corn, Medjool Date Jam, Sauce Perigourdine 34

EPIC BEEF SHORT RIB

Braised 24 Hour "Sous Vide" Short Rib, Yukon Gold Mashed Potatoes, Glazed Root Vegetables,
Natural Jus 34

PORK TENDERLOIN

Willowgrove Hill Pork, Leek-Goat Cheese Potato Purée, Turnips, Rainbow Chard, Calvados Jus 36

ECO LABEL ATLANTIC SALMON

Spruce-Maple Glaze, Wild Rice, Almonds, Broccolini, Rhubarb and Truffle Foam 32

VEGETARIAN

Fuseau Artichoke and Celery Root Streudel, Fifth Town Chevre Northern Woods Mushroom, Soy Bean,
and Corn Fricasse, Sage-Squash Emulsion 29

ALBERTA LAMB RACK

Parsnip Purée, Cookstown Carrots, Fennel, Natural Jus, Smoked Tomato Coulis, Mint Chutney 46