



THE CONFSSIONAL LOUNGE TASTING EXPERIENCE

- BY RESERVATION ONLY -

APERITIF PAIRINGS ARE AVAILABLE. INQUIRE WITH THE SERVER.

4 COURSE- 1

6 COURSE- 2

4-course | \$60

VENISON TARTAR

Pickled shiitake, shallots, Niagara Gold cheese,
pretzel crumble

-OR-

CAESAR SALAD | GF

Romaine wedge, crispy pork belly (omit for
vegetarian), Tickler cheddar cheese

-OR-

SPINACH SALAD ⊕ | GF

Spinach, seasonal fruit, goat cheese, candied
walnuts, with raspberry vinaigrette

FRESH LAKE PERCH | GF

Seared perch, citrus aioli, crispy potato latke with
horseradish, Napa cabbage coleslaw

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RAVIOLI

Pillow pasta dumplings with Niagara Gold filling, foie
gras sauce, Ontario sumac

-OR-

GNOCCHI ⊕

Hand-curated potato gnocchi, cream sauce with
sundried tomatoes, Heritage Cheddar fondue

CARROT CAKE ⊕

Warm spice cake with ginger & sumac, raspberry
coulis, chocolate gelato

6-course | \$89

CREMINI MUSHROOM ⊕ | GF

Cremini mushroom, stuffed with cream cheese and
spinach, and balsamic drizzle

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SEASONAL SOUP

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VENISON TARTAR

Pickled shiitake, shallots, Niagara Gold cheese,
pretzel crumble

-OR-

CAESAR SALAD | GF

Romaine wedge, crispy pork belly (omit for
vegetarian), Tickler cheddar cheese

-OR-

SPINACH SALAD ⊕ | GF

Spinach, seasonal fruit, goat cheese, candied
walnuts, with raspberry vinaigrette

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PICKEREL | GF

Potato galette, shiitake mushrooms, SiN Juiced Up
Vodka cream sauce & caviar

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RAVIOLI ⊕

Pillow pasta dumplings with Niagara Gold filling, foie
gras sauce, Ontario sumac

-OR-

GNOCCHI ⊕

Hand-curated potato gnocchi, cream sauce with
sundried tomatoes, Heritage Cheddar fondue

SEASONAL FRUIT ⊕

Served with an Eau de Vie drizzle
(June – Nov)