



THE CONFSSIONAL LOUNGE

TASTING EXPERIENCE

- By reservation only -

Aperitif pairings available - inquire with server

4 courses - \$49

Venison Tartar

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

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Asparagus Bisque

Local asparagus, horseradish,
fresh kohlrabi, nasturtium

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Ravioli

Niagara Gold cheese, vegetable
demiglace, onions and potato
espuma

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Plum Pavlova

Pavlova filled with Niagara blue
plum mousse, pine spruce
caramel, vanilla gelato

6 courses - \$69

Mushroom Beignet

Choux pastry with foraged
mushrooms, Cream cheese,
lumpfish caviar

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Venison Tartar

Pickled shiitake, shallots,
Niagara Gold cheese, pretzel
crumble

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Susan's Summer Borscht

Foraged sorrel, beef stock, dill,
Golden heart potatoes, beets
leaves

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Ravioli

Niagara Gold cheese, vegetable
demiglace, onions and potato
espuma

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Pickerel

Shiitake mushrooms,
Kale, cherries ketchup

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Plum Pavlova

Pavlova filled with Niagara
blue plum mousse, pine spruce
caramel, vanilla gelato

8 courses - \$99

Zucchini Flower

Oast beer battered zucchini flowers
filled with Comfort Cream cheese
and truffle honey

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Mushroom Beignet

Choux pastry with foraged
mushrooms, Cream cheese,
lumpfish caviar

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Devilled Eggs

Free-range local farm eggs with
duck pâté, truffle oil, maple syrup

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Venison Tartar

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

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Ravioli

Niagara Gold cheese, vegetable
demiglace,
potatoes and onions, potato espuma

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Duck

Cauliflower, Ontario peanuts, black
garlic bordelaise sauce

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Short Ribs

Corn, whiskey demiglace

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Plum Pavlova

Pavlova filled with Niagara blue
plum mousse, pine spruce caramel,
vanilla gelato