



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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Tomato Bisque

Tomatoes, basil pesto, comfort
cream

-

Ravioli

Niagara Gold cheese, hen velouté,
chives

-

Pear Pavlova

Meringue, pears, chocolate, salted
caramel gelato

6 courses - \$89

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

-

Tomato Bisque

Tomatoes, basil pesto, comfort
cream

-

Ravioli

Niagara Gold cheese, hen
velouté, chives

-

Picklerel

Shiitake mushrooms,
kale, SiN Vodka sauce

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Pumpkin Parfait

Vanilla caramel, chocolate
gelato

8 courses - \$124

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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Tomato Bisque

Tomatoes, basil pesto, comfort
cream

-

Venison Tartar

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

-

Ravioli

Niagara Gold cheese, hen velouté,
chives

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Duck

Polenta, celeriac, black garlic
bordelaise sauce

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Short Ribs

Squash, whisky demiglace

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Pear Pavlova

Meringue, pears, chocolate, salted
caramel gelato