



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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Fresh Lake Perch

Seared perch, leeks, whipped
potatoes, onion crumble

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Ravioli

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

-

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

-

Fresh Lake Perch

Seared perch, leeks, whipped
potatoes, onion crumble

-

Ravioli

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

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Pickrel

Potato galette, 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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Fresh Lake Perch

Seared perch, leeks, whipped
potatoes, onion crumble

-

Venison Tartar

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

-

Ravioli

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

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Duck

Polenta, celeriac, black garlic
bordelaise sauce

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Short Ribs

Sunchokes puree, roasted Shallots,
whisky demi-glace, spiced
breadcrumbs

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Pear Pavlova

Meringue, pears, chocolate, salted
caramel gelato