



THE CONFSSIONAL LOUNGE TASTING EXPERIENCE

- By reservation only -

Aperitif pairings are available. Inquire with the server.

4-course | \$59

VENISON TARTAR

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

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FRESH LAKE PERCH

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, horseradish chips
& Ontario sumac

-

CARROT CAKE

Warm spice cake with ginger &
sumac, chocolate gelato, black
pepper icing

6-course | \$89

MUSHROOM BEIGNET

Choux pastry with foraged
mushrooms, cream cheese,
lumpfish caviar

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SEASONAL SOUP

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VENISON TARTAR

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

-

FRESH LAKE PERCH

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

-

RAVIOLI

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

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SEASONAL FRUIT

Served with an Eau de Vie drizzle

8-course | \$139

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

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VENISON TARTAR

Pickled shiitake, shallots, Niagara
Gold cheese, pretzel crumble

-

RAVIOLI

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

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DUCK

Polenta, fresh seasonal vegetables,
black garlic bordelaise sauce

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SHORT RIBS

Hasselback potatoes layered with
cheese & crispy pork belly,
roasted shallots,
whisky demi-glace

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CARROT CAKE

Warm spice cake with ginger &
sumac, chocolate gelato, black
pepper icing