



# THE CONFSSIONAL LOUNGE TASTING EXPERIENCE

- By reservation only -

Aperitif pairings are available. Inquire with the server.

4 COURSE- 1

6 COURSE- 2

8 COURSE- 3

## 4-course | \$59

### VENISON TARTAR

Pickled shiitake, shallots, Niagara  
Gold cheese, pretzel crumble

-

### FRESH LAKE PERCH | GF

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

-

### RAVIOLI

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

-

### CARROT CAKE ⑦

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

## 6-course | \$89

### CREMINI MUSHROOM ⑦ | GF

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

-

### SEASONAL SOUP

-

### VENISON TARTAR

Pickled shiitake, shallots, Niagara  
Gold cheese, pretzel crumble

-

### FRESH LAKE PERCH | GF

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

-

### RAVIOLI ⑦

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

-

### SEASONAL FRUIT ⑦

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

## 8-course | \$139

### VENISON TARTAR

Pickled shiitake, shallots, Niagara  
Gold cheese, pretzel crumble

-

### DEVILLED EGGS | GF

Free-range local farm eggs, on leek  
nest, truffle oil, and maple syrup

-

### CREMINI MUSHROOM ⑦ | GF

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

-

### FRESH LAKE PERCH | GF

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

-

### RAVIOLI

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

-

### DUCK

Polenta, fresh seasonal vegetables,  
black garlic bordelaise sauce

-

### WHISKY SHORT RIBS | GF

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

-

### CARROT CAKE ⑦

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