

## Limited à la Carte Dinner Menu

Our Limited à la Carte menus are chosen from our full à la carte menu and will change to accommodate seasonal produce

### First Course Selections

**Rabbit 'Scotch Egg'**

Black Truffle and Pommery Mustard Emulsion

~ or ~

**Blue Ice Brûlée**

*Icewine* Blue Cheese, Pingue Prosciutto and Toasted Brioche

~ or ~

**White Bean, Pig and Truffle Soup**

Slow Cooked Pork Belly and Black Truffle Tortellini

### Main Course Selections

**Sage and Pecan Crusted Halibut**

Lobster, House Cured Pancetta and Black Truffle Linguini

~ or ~

**Ontario Lamb Chop**

Foie Gras, Black Truffle Soufflé, Brussel Sprout Leaves and Bacon

~ or ~

**Milk Fed Veal**

Loin, Sweetbread and Belly, Dijon Pomme Purée and Thyme Zucchini Galette

### Dessert Course Selections

**Trio of Brownies**

Sea Salt Fudge, Mascarpone and Roasted Walnut

~ or ~

**Riesling Poached Pear**

Cellared Pears poached in Riesling *Icewine* Juice

~ or ~

**Iced Meringue Parfait**

Toasted Pistachio and Soft Meringue

**\$59.95** per guest

**\$35** per guest for Wine Pairings