

trevor

KITCHEN AND BAR

sample
menu dégustation

october 28th, 2009



ahi tuna tartare on crispy rice cake
confit potatoes with wild leek butter & frozen foie gras
blt consommé

seaview n.v. brut, *australia*



roasted beet salad with cashew butter, pickled beet purée & crispy shallots
humberto canale 2008 "black river" torrontes, *patagonia, argentina*



salt cured foie gras club sandwich with dill pickle chips
dogfish head brewery "60 minute" india pale ale, *milton, delaware*



dungeness crab with scrambled eggs & black truffle
bogle 2008 chenin blanc, *clarksburg, california*



braised rabbit & porcini lasagna with chestnut guanciale & sage
humberto canale 2007 pinot noir, *rio negro, argentina*



ontario lamb rack with braised lamb neck & tomato molasses
bodegas iñaki nuñez 2005 "pago de circus" tempranillo/merlot/cab sauv, *navarra, spain*



petal luna with thyme flower honey
tkb 2009 concord grape soda, *ontario*



white chocolate rice pudding with passionfruit curd, salted caramel & toasted coconut
lillypilly estate 2002 "noble blend", *riverina region, Australia*



mignardises
coffee or tea



chef de cuisine: jesse vallins
executive chef: trevor wilkinson