

trevor

KITCHEN AND BAR

one

tomato & gin soup with aged cheddar & bacon
or
organic greens with toasted pumpkin seeds & baco noir balsamic
or
chicken liver paté with thunder oak gouda & pickled vegetables
or
shrimp & bacon ravioli with coconut lobster sauce
or
macaroni & asiago cheese

two

port braised beef cheeks with turnip risotto & horseradish crème fraiche
or
surf & turf, dry aged alberta sirloin with wild gulf prawn & goat cheese poutine
or
crispy roast chicken with sour cream & bacon gravy, buttermilk biscuit & collard greens
or
willogrove hill farm pork chop with royal gala apple chutney, red cabbage & dijon mustard sauce
or
northern ontario whitefish with roasted cauliflower, crispy capers & sauce soubise
or
cavatelli with wild mushrooms & brussel sprouts in parsnip & sage cream

three

dark chocolate & caramel torte with peanut butter chantilly
or
cookies & cream tiramisu
or
crème brûlée
or
sorbet

\$35

chef de cuisine: jesse vallins
executive chef: trevor wilkinson