

EPIC DINNER MENU

APPETIZERS

PINGUE'S NIAGARA PROSCIUTTO

Medjool Dates, British Columbia Tiger Blue Cheese, Fennel, Tangerines, Arugula, Pink Peppercorn-Truffle Vinaigrette
15

SOUP

Cauliflower Cream, Winter Leek Soup, "Black River Farms" Lamb Merguez Sausage
12

THUNDER & ROMAINE SALAD

Creamy Caesar Dressing, Thunder Oak Gouda, Lardons, Whole Wheat Crostini
15

HEIRLOOM ONTARIO BEETS

Niagara Pear, "Fifth Town" Fresh Chevre, Lolla Rossa, Hazelnuts, Balsamico, Extra Virgin Olive Oil
14

WINTER SALAD

Organic Greens, Roasted Winter Vegetables, Pickled Onions, Almonds, Lemon Vinaigrette
13

QUAIL & FOIE GRAS

Roasted Quail, Seared Quebec Foie Gras, Ginger Braised Turnips, Quince Chutney
26

TUNA AND CRAB

Seared Big Eye Tuna, Peekytoe Crab Cake, Taggiasca Olives, Pine Nuts, Avocado, Point Pelée Tomato En Vierge
20

MAINS

LAKE ERIE PICKEREL

"Purdy Fisheries" Sturgeon Caviar, La Ratte Potatoes, "Cookstown" Rainbow Chard, Leamington Tomato Bearnaise
34

EAST COAST SCALLOPS

Dupuy Lentils Stewed, Squash, Rosemary, Creamed Cookstown Salsify, Artichoke Emulsion
35

ONTARIO NATURAL ARCTIC CHAR

Celeriac Purée, Autumn Beets, Fine Beans, Truffle-Port Foam
34

CANADIAN BLACK ANGUS STRIPLOIN OR TENDERLOIN STEAK

Caramelized Onion Mashed Potato, Local Heirloom Carrots, Braised King Mushroom, Espresso-Kozlik's Mustard Jus
42 Striploin 43 Tenderloin

ORGANIC CHICKEN

"Fenwood Farms" Chicken Breast, Celery Root Pave, Corn, Pingues Niagara Pancetta, Brussel Sprout Leaves
Rooftop Honey-Brandy Jus
36

EAST COAST LOBSTER

Butter Poached Lobster, Winter Vegetables, Choron Sauce
Market Price

EPIC BEEF SHORT RIB

Braised 24 Hour "Sous Vide" Short Rib, Yukon Gold Potatoe Purée, Glazed Root Vegetables, Natural Jus
32

NEW BRUNSWICK SALMON

Spruce Tips, Black and Yellow Fingerlings, Broccolini, Caper-Almond Emulsion
32

PORK TENDERLOIN

"Rowe Farms" Wellington County, Ontario, Red Luscious Potatoes, Turnips, Rainbow Chard, Calvados Jus
38

VEGETARIAN

Fuseau Artichoke, Celeriac Strudel, Fifth Town Chevre, Northern Woods Mushroom, Soy Bean, Corn Fricasse
Sage-Galeux Squash Sauce
28

ONTARIO LAMB RACK

Smoked Tomato Coulis, Mint Chutney, Braised Fennel, Purple Carrots, Parsnip Purée
48